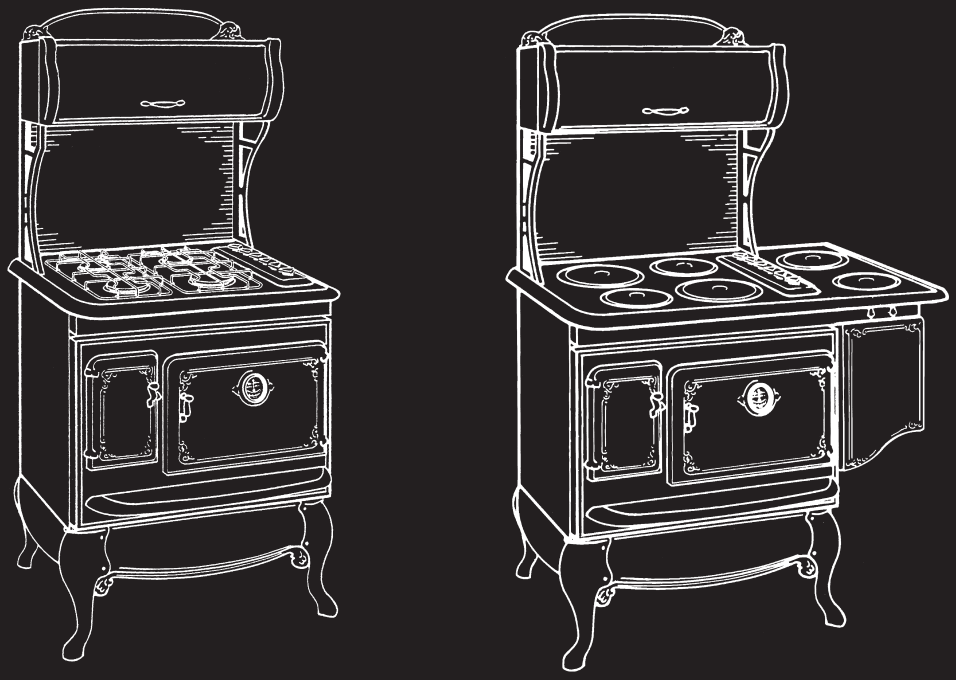
Installation and Operating Instructions for

ELMIRA STOVE WORKS

Electric Ranges (Models 1850 & 1855)
Gas/Electric Combos (Models 1865, 1870 & 1875)
Gas Ranges (Models 1860 & 1867)



Exhaust fan must be operating while back burners are on and/or oven is self cleaning.

NOTE: Thermometer on oven door is decorative only; it is not functional.

Thank you for purchasing an Elmira Stove Works range.
You have purchased a quality, world-class product.
Years of engineering experience have gone into its manufacturing.
To ensure that you will enjoy many years of trouble-free operation, we have developed this User Guide.
It is full of valuable information on how to operate and maintain your range properly and safely. Please read it carefully.

Elmira Stove Works

1604–13

Your stove top has been coated with Turtle Wax for added protection and ease of cleaning. We recommend that it be rewaxed every 3 months or as needed.

Install gas line and electric receptacle behind stove six inches off floor in center of opening.

Attention:
Do not line the oven bottom with any type of liners, foil or cookware. Do not cook on the oven bottom. Permanent damage to the oven bottom will result!

Due to its weight, no anti-tipping device is required on this range.

GAS RANGE WARNING

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

– Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

– WHAT TO DO IF YOU SMELL GAS.

- **Do not try to light any appliance.**
- **Do not touch any electrical switch; do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbour's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

– Installation and service must be performed by a qualified installer, service agency or the gas supplier.

BEFORE USING YOUR RANGE READ THIS BOOK CAREFULLY

If you received a damaged range:
Immediately contact the dealer that sold you the range.

Before you request service:
Check Troubleshooting. It lists causes of minor operating problems that you may be able to correct yourself.

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SAFETY INSTRUCTIONS

(All Models)

IMPORTANT! *Save these instructions for the local inspector's use.*

WARNING! *Prior to installing this appliance, read the Safety Instructions as they relate to Installation on pages 3 through 7 of this manual. Failure to follow these instructions could result in serious electric hazard, risk of fire, and/or personal injury.*

Models 1850, 1855, 1865, 1870 & 1875 are equipped with a 240 volt, standard range power cord & plug. See page 4 for amp ratings of each model.

Models 1860 & 1867 come with a 120 volt, 5 amp power cord & plug.

Use this appliance for its intended use, as described in this manual.

Never use your appliance for warming or heating the room.

Do not assume that you know how to operate all parts of the range. Some features may work differently from those of your previous range.

Do not climb, stand or hang on the door or range top. This can damage the range or tip it over, causing severe personal injury.

Children

Do not leave children alone in the area where your range is in use. They should never be allowed to stand or sit on any part of this appliance.

Instruct your small children that the range is not a toy and could hurt them. As your children grow up, teach them the proper and safe use of the range.

Children must be taught not to use the oven door as a stepping stool to reach the cabinet above, as it may result in an injury.

Caution

Do not store items of interest to children on cabinet above the range or on the back of the cooking surface. Children climbing to reach items could be seriously injured.

When cleaning cycle is on, the oven door and cooking surface will be hot. Keep children away from the range as a safety precaution.

Storage

Do not store gasoline, flammable vapors or materials, etc., in the oven, under or around the appliance area.

Hot Surface

Exercise caution. Surfaces may be hot enough to burn. Electric elements may be hot even when they appear dark in color.

Do not operate surface burners without utensils in place.

Allow elements and burner surfaces to cool before cleaning. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

Loose clothing of flammable material (pot holders) could ignite if brought in contact with hot burners and may cause severe burns.

Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use towels or other bulky cloths as pot holders.

Cooktop temperatures increase with the number of elements on. With three or four elements turned on, surface temperatures are high. Exercise care when touching the cooktop.

Fire

Keep the hood and grease filters clean to maintain good venting and to avoid grease fires.

Do not let cooking grease or other flammable materials accumulate in or near the range.

Grease

Grease is flammable and should be handled carefully. Avoid letting grease deposits collect around the range in vent fans. Don't leave cans of drippings sit around the range; refrigerate or dispose of promptly. Let quantities of hot fat (a pan of deep fat for example) cool before attempting to move or handle it. Grease fires can often be extinguished by quickly putting on the pan lid or by covering with baking soda. **Do not attempt to extinguish with water** because this will spread the fire.

Never pick up a flaming pan.

Oven

Stand away from range when opening the oven door. Hot air or steam which escapes can cause burns.

Do not heat unopened food containers in the oven. Pressure could build up and the container could burst, causing injury or damage to the range.

Keep oven vent ducts unobstructed.

Keep oven free from grease build up.

Place oven rack in desired position while oven is cool. If rack must be handled when hot, do not let pot holder touch heating elements in the oven.

Pull out oven rack to the rack stop to reduce chance of burns from touching hot surfaces of the door and oven.

When using cooking or roasting bags in oven, follow the manufacturer's directions.

Do not use your oven to dry newspapers.

Aluminum Foil

Do not use aluminum foil near the broil element. This could cause damage to the elements.

Plastics

All plastics are vulnerable to heat, although some will withstand higher temperatures than others. Keep all plastics away from parts of the range which may become slightly more than warm when the range is in operation.

Self-Cleaning Oven

The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.

Do not use oven cleaners on your oven prior to self-cleaning. Damage may occur to oven finish at high temperatures. Remove aluminum or plastic utensils, food or combustible materials from oven and cooktop before self-cleaning.

(See Self-Cleaning – Page 17)

NOTE: Oven cleaner will not harm porcelain oven but should not be used in conjunction with self-cleaning.

Surface Cooking

Use proper pan size. Select pans large enough to cover the element. The use of undersized pans will expose a portion of the element which may result in burns, ignition of clothing or spillovers directly on element.

Never leave surface units unattended at high heat setting. Boil over or boil dry conditions could result in a fire.

Do not use glass or glazed ceramic cookware on the surface burners, as sudden change in temperature may break them.

Always turn off surface unit, before removing pots or pans.

Turn handle of the pan toward the center of the cooktop, without extending over nearby elements. This will reduce the possibility of accidentally overturning the pan.

Let hot pans cool in a safe place, out of the reach of young children. Never set hot pots on a combustible surface.

Do not use decorative metal covers on electric surface elements. A covered element, when turned on, could result in a burn or damage to the element.

Frying

Use as little oil as possible. Filling the pan too full of oil can cause spillovers when food is added.

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot oil to bubble up. Spillovers, fire and burns from splatters could occur.

Use a deep fat thermometer whenever possible to prevent overheating oil beyond smoking point.

Deep Fryer

Use extreme caution when moving a hot grease kettle or disposing of hot grease.

Ventilating Hoods

Clean ventilation hood frequently — grease should not be allowed to accumulate on hood or filter. When flaming foods under the hood, turn the fan off. The fan, when operating, may spread flame.

Service

Do not repair or service any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician. Disconnect the range from wall receptacle (or fuse) before performing service.

Safety

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushion vinyl or carpeting. When moving the range on this type of flooring use care.

If your range must stand beside a refrigerator, allow at least 2" between the two appliances for air circulation. The heat from the range may affect refrigerator performance.

Make sure that all the packing materials, including tape on elements and packing material above and below oven elements, have been removed and that all controls are in the off position before plugging in the power cord.

Electrical Connection

Maximum Amp. requirements	BTU's NAT	BTU's LP
Model 1850- 35 Amps,240 Volts	—	—
1855- 50 Amps,240 Volts	—	—
1860- 5 Amps, 120 Volts	59,000	53,100
1865- 30 Amps,240 Volts	43,000	38,700
1867- 6 Amps, 120 Volts	79,000	71,100
1870- 30 Amps,240 Volts	43,000	38,700
1875- 30 Amps,240 Volts	63,000	56,700

All ranges come with standard range cord attached. This cord must be plugged into a standard range receptacle provided by your electrician.

Installation

Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the installation instructions and local building codes.

Power cord installation

The new U.S. revised electrical code states that all new construction must use a FOUR WIRE range power cord. Existing construction may use a three wire range power cord. NOTE: The difference is, a four wire cord has a separate ground. A three wire cord is grounded through the neutral.

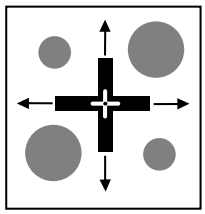
To change from 3 wire to 4 wire cord:

- Make sure all power is shut off.
- Remove the back panel of the range so the power block is visible.
- Unscrew terminal nuts and remove the range cord wires from the power block.
- Undo ground screw attaching the white ground wire to the range body and remove wire.
- Undo the bushing holding cord to stove body and remove cord from appliance.

  Reassemble the new range cord kit to the range making sure the white wire goes to the center of the terminal block, the red to the right and the black wire to the left.

- Attach the ringed terminal of the green or bare copper wire to the range body with the green ground screw.
- Check power with multimeter. You must have 110 volts between white and black. You must have 110 volts between white and red. You must have 220 volts between red and black. If range receptacle is wired wrong, clock transformer will be severely damaged and will not be covered by manufacturer's warranty. Replace back panel of range. Plug the power cord in and turn power on.

Leveling Your Range



The range must be level in order to assure uniform cooking and baking. Shim legs if required.

SAFETY INSTRUCTIONS – GAS

Important Instructions

Do not use range as a heater. Never use the range as a kitchen heater. Prolonged use of the range without adequate ventilation can be hazardous. Oven controls and top burners are not designed for home heating and component failures that may result from such abuse are definitely not covered by the warranty.

WARNING

This product must be installed by a licensed plumber or gas fitter, when installed within the Commonwealth of Massachusetts. Massachusetts approval code # G1-1202-18.

#1 This installation must conform with local codes and ordinances. In the absence of local codes, installations must conform with American National Standard, National Fuel Gas Code ANSI Z223.1–latest edition (**) or CAN/CGA-B149–latest edition (***) installation codes.

#2 Input ratings shown on the serial/rating plate are for elevations up to 2,000 feet (609.6 m). For elevations above 2,000 feet (609.6 m), ratings are reduced at a rate of 4% for each 1,000 feet (304.8 cm) above sea level.

Mobile Home Installation

The installation of this range must conform to the Manufactured Home Construction and Safety Standards, Title 24 CFR. Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD, Part 280); or when such standard is not applicable, the Standard for Manufactured Homes Installations 1982 (Manufactured Home Sites, Communities and Setups), ANSI A225.1q/ NFPA 501A* or with local codes.

In Canada

The installation of this range must conform with the current standards CAN/CSA-Z240–latest edition*** or with local codes. When this range is installed in a mobile home, it must be secured to the floor during transit. Any method of securing the range is adequate as long as it conforms to the standards listed above.

Note: The metal chassis of the range MUST be earth-grounded in order for the control panel and burner spark ignition to work. Check with a qualified electrician if you are in doubt as to whether the metal chassis of range is earth-grounded.

Copies of the standards listed may be obtained from:

* National Fire Protection Association
Batterymarch Park
Quincy, Massachusetts 02269

** American Gas Association
1515 Wilson Boulevard
Arlington, Virginia 22209

*** Canadian Standard Association
178 Rexdale Boulevard
Rexdale (Toronto), Ontario M9W 1R3

Floor Covering

Never install a range over inferior kitchen carpeting, vinyl tile or linoleum. These should be able to withstand at least 175°F without shrinking, warping or discoloring.

Curtains

If your range is near a window, use an appropriate window treatment. Do not use long curtains which could blow over the top burners and create a fire hazard.

If You Smell Gas

If this is a new range installation, your installer has not done a proper job of checking for leaks. Connections can loosen in transportation. If the range connections are not perfectly tight, you can have a small leak and therefore a faint gas smell.

FINDING A GAS LEAK IS USUALLY NOT A "DO IT YOURSELF" PROCEDURE.

Some leaks can only be found with the controls in the "on" position exposing the user to serious burns. Never use a match or flame to locate a leak. **Turn off the gas to the range and call a qualified serviceman.**

Flame Size: Top burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil. Excessive flame is hazardous.

Use of High Flame: When using a high flame, never leave any pans unattended on this heat setting for long periods. Hot oil is particularly hazardous since it can become hot enough to ignite.

Do not obstruct the flow of combustion and ventilation air to the range.

Any openings in the wall, behind the range or the floor under the range must be sealed.

Venting

Never block the vents (air openings of the range). They provide the air inlet and outlet which is necessary for the range to operate properly with correct combustion. The oven vent is located at the rear of the main top.

Type of Gas

Natural and LP Gas (propane). Ranges are factory assembled for natural gas unless otherwise specified and cannot be used with LP Gas without some adjustments. Be sure your range is correctly adjusted by a qualified serviceman or installer for the type of gas on which it is to be used. (See Conversion, page 14).

NOTE: *In this manual, propane is referred to as LP (liquid petroleum).*

INSTALLING YOUR RANGE

Installation, adjustment and service of this range must be performed only by a qualified gas range installer or electrical serviceman. This is necessary to insure proper operation of the range and to avoid the possibility of damage to the range or injury to the users.

Clearances

Observe all the instructions on the rating plate for minimum clearances to any adjacent vertical combustible surface. (See figure #1).

WARNING: *Be careful when reaching into storage cabinets above range while it is in operation. One might accidentally contact a hot burner when using a hand for support or have one's clothing come in contact with top burner flame.*

Location

If possible, the range should be located to avoid the main "traffic path" through the kitchen or where an open door might block a passageway or create an awkward working situation. If possible, it should be so located where cabinet working space is available on either side. Drafty locations should be avoided to prevent gas burner outage and poor air circulation.

Temperatures

To cook, you must have heat. Some parts of the range are therefore going to get warm or even hot. Consider this in choosing a range location. Do not leave children alone or unattended near the range when it is in use. Let burner grids and other surfaces cool before touching them or leaving them where children can reach them.

Clearances

This range may be installed with adjacent surfaces touching the base cabinets and the back flush with the back wall. Models 1860, 1865, 1867, 1870 & 1875 gas ranges require a CGA/AGA approved stainless steel gas flex line or a flexible copper coil 1/2" in diameter and at least three feet long so the range can be moved for service.

To eliminate the risk of burns or fire by reaching over heated surface burners, cabinet storage above the range should be avoided. If overhead storage is unavoidable, clearances between the cooking surface and unprotected wood or metal overhead cabinets must be no less than 32" (gas models only). The clearances on electric models between the cooktop and unprotected overhead cupboards is 30". This distance may be reduced to 24" when the bottom wood or metal cabinets are protected by not less than 1/4" thick flame retarding millboard covered with not less than No. 28MSG sheet steel, 0.015" thick stainless steel, 0.024" thick aluminum or 0.020" thick copper.

NOTE: *Clearances specified to combustible construction (walls and materials) are based on a temperature rise of wood resulting from appliance operation. These clearances are suitable for walls of studding, lath and plaster or other types of combustible material which have a density of 20 lbs. per cu. ft. or more. No evaluation of clearances has been made for low density cellulose, fibre board and similar materials which have a density of less than 20 lbs. per cu. ft., nor to plastic tiles or sheeting.*

The maximum depth of upper cabinets installed above the range is 13".

See the **Minimum Clearances Chart** for electric and gas models below.

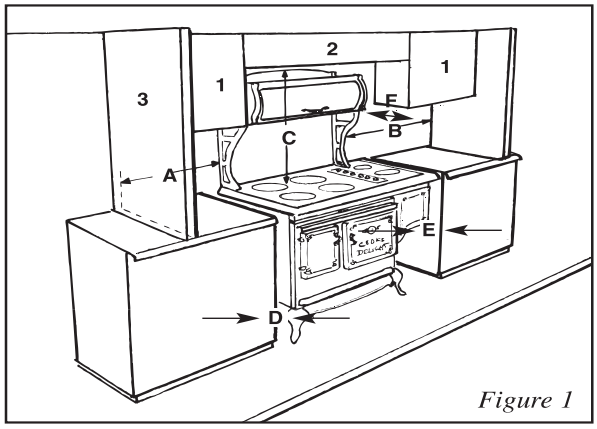


Figure 1

Minimum Clearances to Combustibles

See figure 1 – page 6

	All Electric Models (1850, 1855)	Combo Models (1865, 1870, 1875)	All Gas Models (1860, 1867)
A=	0"	3"	3"
B=	0"	3"	3"
C=	30"	32"	32"
D=	0"	0"	0"
E=	0"	0"	0"
F=	13" Max	13" Max	13" Max

1= End of section of overhead cabinet.
2= Overhead center cabinet
3= End wall or divider

It is the responsibility of the installer to comply with the installation clearances specified in this manual.

INSTALLATION OF RANGE INTO CABINETS

The 4 burner range will fit into a 30 1/4" cabinet opening. Ideal - 31". It will fit inot a 30" opening with the side skirts removed. The 6 burner range will fit into a 43 1/2" cabinet opening. Ideal - 44 1/2".

If you are installing a range with the short leg option, you will need the following minimum opening size. 30" range - 31". 44" range - 44 3/4".

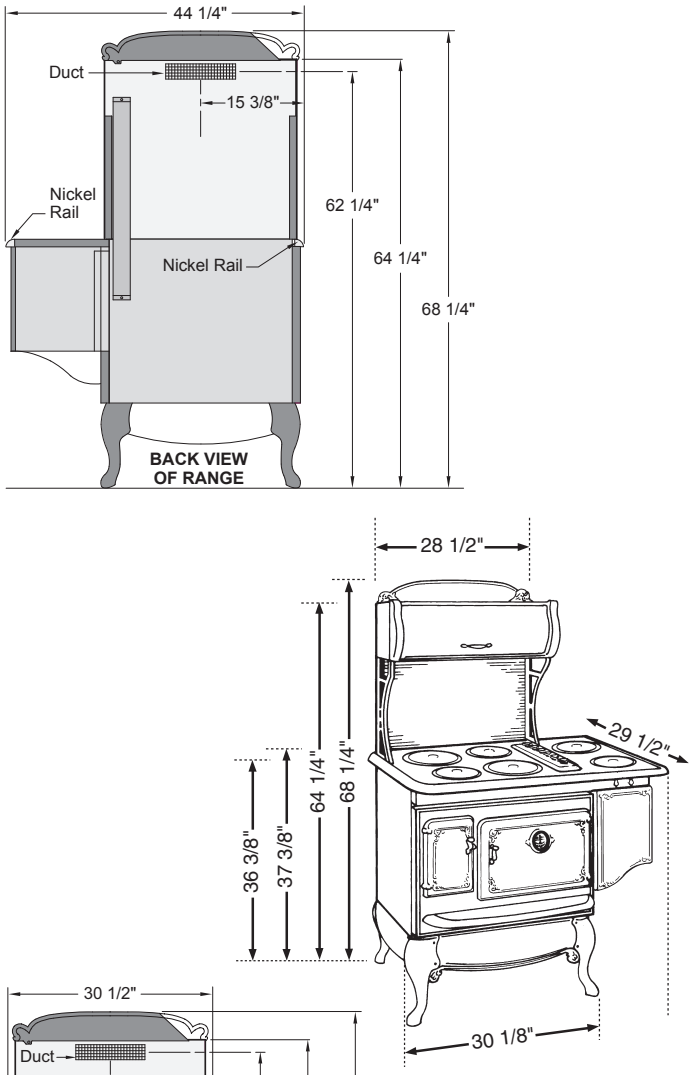


Figure 3

Exhaust Hood Duct Location

Figure 3 shows exact center of duct for both four & six burner ranges. Cut drywall opening 10 1/4" x 3 3/8".

Height from floor to center of duct on all installations should be 62 1/4"=D.

Note: Electrical receptacle & gas piping should be located in center of opening 6" off floor.

***IMPORTANT**: If you have purchased the short leg option, D dimension will be 60 1/4".*

INSTALLING YOUR EXHAUST HOOD

Your **Elmira** range is equipped with a 350 CFM exhaust fan located in the warming cabinet. This fan can be vented directly to the outside or, with the use of the #1442 Charcoal Filter (included) can recirculate purified exhaust air into the room.

Charcoal filter should be changed every six months.
See page 20 for Filter Cleaning and Replacement.

Ventless Installation

Remove the charcoal filter from the broiler pan and remove plastic wrap. Remove the two screws holding the mesh filter in place with a #2 phillips or red square screw driver. Insert the charcoal filter into mesh filter and replace the assembly. See figure 4

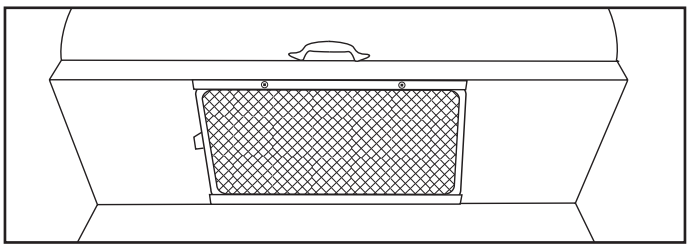


Figure 4

To increase efficiency of the charcoal filter system, fan air should blow against the 45 degree vent deflector at rear of stove.

Vented Installation

- Remove vent deflector on rear of stove if venting to the outside and seal screw holes.
- If the exhaust hood is to be vented, the duct location must be installed in accordance with figure 3, page 7. Exhaust air must not be vented into a wall, ceiling, attic or a concealed space of a building.

***NOTE:** Installation must be in accordance with local and national building codes. Use only materials which conform to codes in effect. **Disconnect power before doing any electrical work.** Use only metal ducting, do not use plastic. Assemble securely so that in the event of a grease fire, the fire will be contained within the metal ductwork.*

Never vent exhaust air into a wall, attic, ceiling or any concealed space of a building, as an accumulation of grease could pose a fire hazard. Dampers on vented hoods must open freely and no obstruction should block the discharge opening.

***IMPORTANT**: If you have purchased the optional in-line blower, see installation instructions with blower.*

Tools and Materials Required

- Hammer, Pliers, Tape measure
- Sabre saw or keyhole saw
- #8 x 1/2" sheet metal screws to secure duct
- 3-1/4" x 10" duct, length according to your installation
- 3-1/4" x 10" elbows and adapter, per your installation
- Roof cap or wall venthood
- Caulking or silicone to seal installation
- Slot screwdriver, Electric drill, 3/32 drill bit

The above parts are standard and are available from a hardware store or heating contractor.

Installation of Ducting Horizontally Through an Outside Wall

Standard 3-1/4" x 10" ducting, elbows, and adapters for mounting the duct to the range can be purchased at most plumbing or heating supply dealers.

If you can't find an adapter elbow that will attach to the exhaust outlet of the range, you can easily make one by bending the one inch flanges of a standard elbow out ninety degrees. Put a bead of silicone seal on the flanges and attach the adapter to the back of the range with four 1/2" x #8 sheet metal screws.

Cut a 3-3/8" x 10-1/4" hole through the wall directly behind the warming cabinet outlet, ensuring that no studs are cut in the process. See figure 3. Push the range into position. From the outside of the house, measure the distance from the outside of the siding to the cabinet range outlet. Cut duct pipe to that length.

Attach the vent hood to the duct pipe. Caulk the back of the vent hood and around the pipe where it will be pushed into the wall. Insert the vent assembly through the wall and into the range adapter so that the caulking seals completely against the siding.

Install the mesh filter into the warming cabinet. Do not install charcoal filter.

Installation of Ducting Through an Attic or Basement Space to an Outside Wall

The range may be positioned flush with the back wall if the vent elbow and pipe are embedded in the wall. If ducting through the ceiling, continue the vent through the ceiling into the attic. Terminate the vent either on an outside wall, below the soffit using a vent hood or through the roof with a roof cap. If ducting through the basement, continue the vent through the floor to a point at least 36" above the grade level. Terminate the vent through the outside wall using a vent hood. Install the mesh filter into the warming cabinet. Do not install charcoal filter. If you are venting more than 10 feet or have more than one 90° elbow, we strongly recommend the 1518 inline blower.

NOTE TO INSTALLER: *Leave these instructions with the appliance*

NOTE TO CONSUMER: *Retain these instructions for future reference.*

SMOOTH TOP ELECTRIC COOKTOP

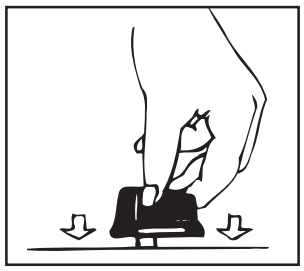


Figure 6. Setting controls

Surface Elements Controls

Control knobs must be pushed in before turning them to a setting. They can be set anywhere between MAX and MIN.

The controls for the surface elements provide infinite heat settings. The numbers on the dial serve as a reference. The control can be turned to any setting to provide the exact heat required.

Before using your glass cooktop for the first time: turn the elements on MAX without a pan for 5 to 8 minutes or until smoking stops. This smoking is normal and non toxic.

Setting	Recommended Use
MAX	• To start foods cooking • To bring liquids to a boil.
8 - 7	• To hold a rapid boil
6 - 5	• To fry foods
4	• For gravy, pudding and icing • To cook large amounts of vegetables
3 - 2	• To keep food cooking after starting it on a higher setting
1	• To keep foods warm until ready to serve

High Speed Radiant - Electric Top Burners

Consists of a set of special RADIANT HEATER coils embedded in thermal insulation. The element is designed for fast heat response. You can see it light up almost immediately.

Each element is fitted with a thermal limiter to ensure the ceramic glass does not exceed the maximum SAFE operating temperature. You may notice the element going on and off a number of times during use. This is a normal occurrence.

To maximize the efficiency of this type of element we suggest you use it similarly to your previous burner. Turn to maximum until the desired temperature is reached, then turn it down to the setting that best maintains the desired heat.

Hot Lights: The red hot lights located under the glass near each burner glow only when a burner is hot. They will continue to glow until the burner has cooled.

Model STE – Smoothtop Control

Turning burners on

- Touch ON. If highest heat is wanted, touch arrow up.
- If a lower heat setting is required touch arrow down until the correct setting is achieved.
- If you initially require a low heat setting when turning on the burner, touch ON then the arrow down. Scroll up to the desired setting.

Turning burners off

- Touch OFF
- **Hot lights** are provided in the glass of all smooth top ranges. Light glows when a burner becomes hot and shuts off when the burner has cooled.

• H or 9	–	To start foods cooking and to bring foods to a boil.
• 8-7	–	To hold a rapid boil.
• 6-5	–	To fry foods.
• 4	–	To cook large amounts of vegetables
• 3-2	–	To keep food cooking after starting it on a lower setting.
• L	–	To keep foods warm until ready to serve.

Controls

The radiant heating elements are controlled by a commonly used Infinite Heat Switch that works on the principle of percent on, percent off. For example, when the switch is turned to the medium setting, the element will be on only 50% of the time. Because of the fast heat-up with these types of elements, you will notice the units switching on and off.

Cookware

The best cooking results and the most economical use of electricity will be achieved by using smooth, flat-bottom pans. Pans should be at least the same size or slightly larger than the cooking area. Ceramic cookware suitable for stovetop cooking may be used. If pans smaller than the size of the heating element are used, care should be taken as the handles may get hot.

Built into each element, is a safety device which protects the element from overheating. If using pans which are not ideal, for example concave or convex bottom pans with shiny bases, or those with ridged or grooved bottoms, the thermal limiter can cause the element to switch off and on during cooking, which means that food will take longer to cook.

Very thin, badly dented, and distorted pans with uneven bottoms should not be used.

Never place utensils with a skirt (e.g. a wok) on the heated area.

Pans should not have rough bottoms. Do not slide pots on the ceramic glass cooking surface, as this may mark or scratch the cooktop.

If pans with aluminum bottoms are slid across the cooking surface, metal marks could result. Such marks are easily cleaned with any non-abrasive stainless steel cleaner, provided they are removed immediately and not allowed to bake onto the surface.

Any guidelines or recommendations given by the saucepan or cooking utensil manufacturer should be followed.

Things Not To Do On A Ceramic Cooktop

- Do not leave pots unattended or elements ON for extended periods of time. If an element is mistakenly left on for an extended period of time the built in thermal limiter will ensure that the heat build-up is insufficient to cause any adverse effects.
- Do not cook directly on the ceramic cooktop. The surface of the cooktop can be damaged, and will be more difficult to clean.
- Do not use wire trivets mats or aluminum foil. They offer no cooking advantages and can damage the ceramic glass surface. Never place plastic or any other material which might melt on any part of the cooktop.
- Do not use the cooktop as a chopping board or cutting surface. This type of use can scratch the surface.
- Do not leave heavy spills during cooking. Turn heat off and allow surface to cool down. Remove the spills with a clean, damp cloth (no detergent), taking care to avoid burning fingers. If there is detergent in the cloth, you may leave a layer of soil-laden film on the cooktop surface, which can result in discolouration next time the element is switched “on”. If a detergent film builds up, use a ceramic glass cleaner-conditioner.

Care and Cleaning

To keep the exterior nickel and porcelain trim in spotless condition, wipe with a warm soapy cloth. **Do not clean ceramic surface with a soapy cloth while cook surface is hot.**

See page 34 for complete cleaning guide.

Caution - Product Damage Hazard

Before using any cleaners, ensure that it is suitable for application on polished surfaces or trim, e.g. nickel, anodized aluminum, stainless steel, vitreous enamel, ceramic glass. Certain cleaners may have an adverse effect.

Make sure that the glass ceramic surface has cooled down before applying any cleaning materials.

1. Saving on Cleaning Time

- Make sure the bottom of pots and pans and cooking area are clean and dry.

Select correct heat settings and use saucepans large enough to accommodate food and liquid to eliminate boilovers and splattering.

- Wipe up food spills and splatters from adjacent heating areas before cooking.
- Do not drag or slide pots along the surface.

2. Daily Care

- Use a ceramic glass cleaner-conditioner, available at supermarkets and major department stores. As the cleaner-conditioner cleans, it leaves a protective coating of silicone on the smooth surface, which helps prevent scratches and abrasions in which food particles can collect. It also helps prevent the build-up of mineral deposits, and will make future cleaning easier.
- Apply a dab of cleaner-conditioner in the center of each heated area to be cleaned.
- For normal cleaning start with about 1 ml (1/8 tsp) of cleaner-conditioner, and apply more if needed.

- Clean unit with a damp clean paper towel. To remove more stubborn spots, use a slightly dampened non-impregnated plastic or nylon pad specially made for non-stick utensils.
- Use liquid cleansers to remove any discoloration, especially in hard water areas. A non-impregnated plastic or nylon pad specially made for non-stick utensils may also be used with these cleaners. Do not apply excessive pressure while rubbing. This could cause scratches over time.
- Apply cleaner-conditioner and polish with paper towel or a soft dry cloth.
- Any smearing or hazing on the surface may be removed with a lightly dampened paper towel, and polished with a soft dry cloth.
- Do not use a sponge or a dishcloth. They may leave a film of soil-laden detergent on the heating area which may turn brown and resemble a discolouration the next time the area is heated. If that should happen, cleaner-conditioner will remove it.

Warning

Personal Injury Hazard

• **NOTE:** If a wet paper towel is used to remove spillovers from warm cooking area, be careful to avoid steam burns.

• Never mix different household cleaning products. Chemical mixtures may interact, with objectionable or even hazardous results.

Do Use

Ceramic glass cleaner-conditioner should be used regularly to clean and protect glass-smooth top cooking surface. If you run out, you may temporarily use baking soda as a cleaning powder.

Do Not Use

1. Household detergents and bleaches.
2. Impregnated plastic or nylon pads.
3. Soap pads; these will scratch and mark.
4. Household abrasive powders except where specified; these may scratch depending on the pressure applied in use.
5. Chemical oven cleaners, e.g. aerosols and oven pads. These are caustic cleaners, and may etch the surface.
6. Rust stain or bath and sink stain removers, as these will mark and etch the surface.
7. Metal scrubbers.

How To Deal With Burned-On Spots

1. Make sure area to be cleaned is warm to the touch.
2. The careful use of a stainless steel razor blade held at approximately 30 degrees to the surface can be used to remove stubborn burned-on spots from the surface.
3. Use cleaner-conditioner, and finally wipe the cooktop clean with a paper towel or damp cloth.

If after the use of recommended materials there are some persistent stains or marks on the cooktop, the unit should be cleaned using a liquid cleanser. This will remove any accumulated residue of cleaner-conditioner, and if applied with a non-impregnated plastic or nylon pad for non-stick pans, for at least three to four minutes, it will also take off the film caused by salts and minerals before it has an opportunity to discolor or develop into a problems. Finish off with a touch of cleaner-conditioner, polish to a high lustre.

Any smearing or streaking on the surface may be removed with lightly dampened paper towel and polished with a soft dry cloth.

Metal Marks

Certain metal pots, especially those with aluminum bottoms may leave marks on the surface, especially if the pan is allowed to slide. Use the cleaner-conditioner before the unit is used again to prevent the mark from baking on the surface.

Caution

Product Damage Hazard

Ceramic glass cleaner-conditioner should be applied regularly after use of other cleaners, otherwise over a period of time the surface of the ceramic glass may roughen, and cleaning will become progressively more difficult. Staining may also occur.

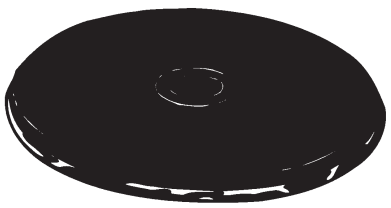
Important Notes

1. In the event of the cooktop being scratched, soil will collect and appear as fine lines. These are not fully removable, but can be minimized by the daily use of cleaner-conditioner. These scratches do not affect cooking performance.
2. Soil from sugar solutions must be removed from the cooktop before the syrup has set, otherwise it can permanently bond to the ceramic surface.

Electric Surface Elements

Solid Cast Elements

Before using your solid elements for the first time:



Heat the elements at **max** without a pan for 3 to 5 minutes or until smoking stops. The smoking is normal and non toxic.

Solid elements are sealed with a lacquer coating that prevents corrosion. This coating must be burned into the elements to be effective in protecting against rust. The coating will be transferred to the bottom of pans if this procedure is not done.

Because solid elements are different from coil elements, you can expect to see differences in cooking performance, cleaning and safety.

Solid elements take longer than coil elements to reach the set temperature but they retain heat for longer periods of time after being turned off.

Solid elements are easier to clean up, because the cooking surface is sealed against spills. There are no drip bowls or a burner box to clean.

Solid elements should not glow red even at **max** setting. The red lettering will fade with use.

Solid elements have built-in temperature protectors that automatically reduce heat if a pan boils dry.

You will notice that a cast burner stove top gets hot, especially when the burners are on for long periods of time. This is normal for any range with solid elements. **This condition is safe**. To minimize heat build up, reduce burner heat setting to #3 after pot has come to a boil.

SELECTION & USE OF POTS & PANS

Flat Bottoms

Thick, flat bottoms absorb and distribute the heat from the element more evenly. Thin, uneven bottoms waste energy and create hot spots that may burn the food onto cookware.

Glass cooktops require heavy gauge flat bottom pans for best cooking results.

Check flatness with a ruler or straight edge. See figure 7.

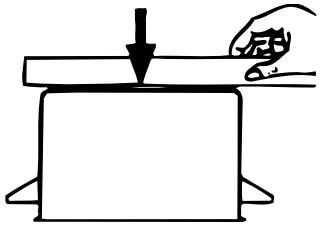


Figure 7

Pot Diameter

Select element to match pan diameter. The pot should be slightly larger than the element to obtain best energy usage, and avoid spillovers flowing directly onto element.

Do not use pans extending more than one inch beyond element, except while canning. See figure 8.

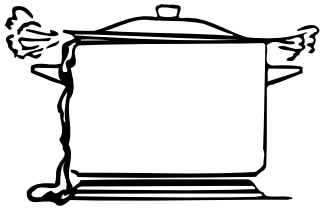


Figure 8

Small diameter pans waste energy and spillage can flow onto element. This increases chance of fire and burns.

For Smooth Top & Cast Burner Ranges

Use non-stick coated cookware, for easier clean up. Glass or pyroceram pans should be used only as the manufacturer describes.

Pressure cookers, deep fat fryers, canners, etc. must be of the correct size and have flat bottoms to work properly.

Energy Tips

Use cookware with tight-fitting lids, and flat bottoms which completely cover the heated portion of the element. Watch foods when bringing them to cooking temperatures at high heat. When food reaches cooking temperature, reduce heat to lowest setting that will keep it cooking.

Use residual heat with surface cooking. For example, when cooking eggs in the shell, bring water to a boil, then turn element off, and allow heat in water to complete cooking.

When boiling water for tea or coffee, heat only the amount needed. Do not use a wire trivet or any other kind of heat retarding pad between the pan and the element.

GRIDDLE OPTION

OPTIONAL GRIDDLE

Griddle for electric ranges

To use griddle over the back/front burner combination on left side of stove. Turn both burners on high for at least five minutes to allow griddle to heat up to frying temperature. Temperatures may be adjusted as required.

Griddle for gas ranges

Set griddle on the left over the back/front burner combination. Lock the notches of the griddle onto the back & front grate fingers. First make sure that grates are positioned on burners correctly. Turn both front & back burners on to correct frying temperature.

Warning: Do not use two griddles on a range as warping of the top can occur.

CANNING

For best results, use a flat bottom, heavy gauge canner. Canners with rippled bottoms will not work on electric burners because the bottom does not make enough contact with the element. This wastes energy and takes a long time to boil water.

GAS COOKTOP

Gas cooktops are more forgiving than electric cooktops. Most cookware will work, although tight fitting lids are recommended for efficient cooking on both. Always adjust the burner controls so that flames do not extend past the edges of pots or pans.

Top Burners

Your gas range is equipped with "state of the art" "Sealed Gas Burners" and an "Auto-Reignition System". The sealed gas burners spread the heat evenly across the bottom of the cooking utensil and provide infinite heat control. The auto-reignition system senses when a burner flame has gone out and will automatically reignite that burner. There are no standing pilots to light or adjust.

See "Gas Burner Cleaning" for maintenance of top burners.

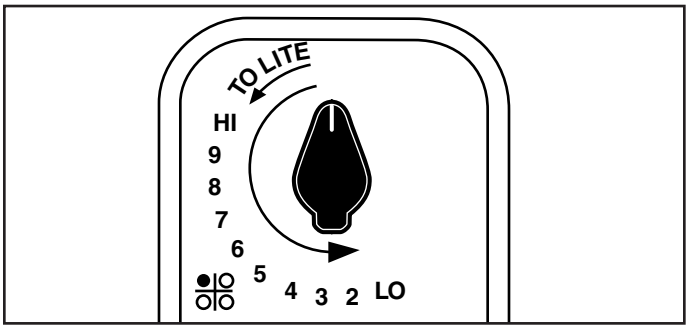


Figure 10

Operating Range During a Power Failure

To light a top burner during a power failure, hold a lit match to the desired burner head. Turn the corresponding control knob to any numbered position. After burner lights, adjust flame to desired setting.

***NOTE:** The "Push to Turn Safety Control Knobs" on the range are designed for child safety and to prevent accidental operation.*

The oven requires electricity to operate.

ADJUSTING FOR PROPER FLAME

Manual Burner Adjustment On Low

The burners have been pre-adjusted at the factory for best performance. You may manually adjust the low settings up or down by removing the control knob while the burner is lit and in the low position. While holding the valve stem so it doesn't turn, insert a small flat blade screwdriver into the stem and turn the small brass screw slightly in either direction until desired flame height is obtained. Valve must be adjusted so low flame licks around burner cap no less than 1/8". See figure 11.

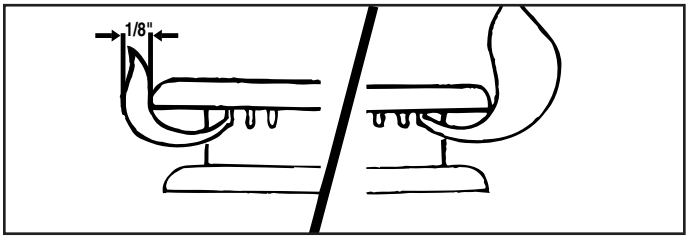


Figure 11 *Figure 12*

***NOTE:** Low adjustment will not effect flame heights at other settings. If a top burner flame has been adjusted too low, the electronic ignitor may start to spark while burner is on. Readjust flame until ignitor stops sparking.*

Flame Appearance

The burners have been pre-adjusted at the factory to a clean blue flame. On LP gas, a slight orange tip may be visible. If flame is not as above, your gas servicemen can check the regulator for proper setting with a water manometer (U-gauge). The stove pressure should be within + or - 10% of the pressure setting shown in this manual.

GAS BURNER CLEANING

- **The burner caps** should be routinely removed and cleaned. Always clean burner caps after a spillover. Keeping the burner caps clean aids in proper ignition and an even flame.
- **For proper flow** of gas and ignition of the burner, DO NOT ALLOW SPILLS, FOOD, CLEANING AGENTS OR ANY OTHER MATERIAL TO ENTER THE GAS ORIFICE OPENING.
- **Gas must flow freely** through the small hole in the brass orifice for the burner to light properly. This area must be free of any soil and be kept protected from boilovers or spillovers. ALWAYS keep the burner caps in place whenever a surface burner is in use.

Occasionally check the burner flames for proper size and shape as shown. A good flame is blue in color. If flames lift off ports they are yellow and usually noisy. You may need to clean the burners. See figure 12.

If Ignitors Continue to Click

If your ignitors continue to click after lighting, the probable cause is dirt or moisture around the burner, or between the burner and ignitor. Clean these areas thoroughly with household cleaner or soap and water. Dry thoroughly or sparking may still occur. (You may have to use a hair dryer to completely dry the area.) If the condition persists, but on low setting only, you may need to increase the burner flame (see "Manual Burner Adjustment" – this page). If the condition persists, check for damaged ignitors. Very rarely, the spark module may need to be replaced. Ignitors and spark modules, with installation instructions, can be ordered from Elmira Stove Works, and must be serviced from under the cook top.

To Clean Burners:

1. **Lift** the burner cap straight up from the burner base.
2. **Clean** burner cap with warm, soapy water and a sponge. You can also clean with a nonabrasive scrubbing pad or cleanser. Do not clean burner cap in dishwasher.
3. **If the gas orifice opening** has become soiled or clogged, use a cotton swab or a soft cloth to clean the area.

4. **If ports are clogged, clean** with a straight pin. **Do not enlarge or distort port. Do not leave anything stuck in the ports when replacing black porcelain burner base.**
5. **After cleaning** the orifice opening and ports, replace the burner cap. **Make sure** cap is set straight on burner and that the tabs on cap fit into the grooves of burner base.
6. **Check** the burner for proper lighting after cleaning.

NOTE: *If a gas burner burns with an uneven orange flame, reposition the burner cap so it sits flat on the burner housing. If burner lights slowly, have your gas service person check the gas pressure to the appliance.*

If a top burner flame has been adjusted too low, the electronic ignitor may start to spark. Readjust flame until ignitor stops sparking.

When cleaning around the surface burner, use care. If cleaning cloth should catch the ignitor, it could damage it, preventing ignition.

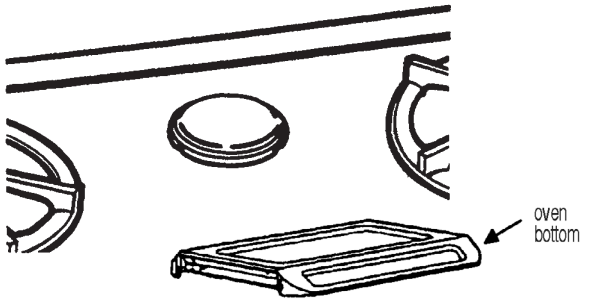
If surface burner does not light, check if ignitor is broken, soiled or wet. If clogged, clean the small port beneath the ignitor using a straight pin.

Wipe acid or sugar spills as soon as the cooktop has cooled as these spills will discolor the porcelain.

See Cleaning Guide – Page 31.

OVEN VENTING - GAS TOP MODELS

The Oven Vent



%

Hot air and moisture escape from the oven through a vent in the center rear of the cooktop. **Do not block the vent.** Poor baking/roasting and bad combustion can result.

The oven bottom must be in place for burner to bake properly on models 1860 and 1867.

To remove, pull oven bottom forward. Note how tabs on the oven bottom sit into the oven pan beneath.

GAS SUPPLY SYSTEM

Gas and Electrical Supplies

Before connecting to the supply systems, be sure that the installation conforms with the local codes or, in the absence of local codes, with the National Fuel Code, ANSI Z223.1 latest edition or in Canada, CAN/CGA B149 installation codes. See page 4 for electrical requirements.

Gas Piping to Range

The gas supply piping to the range should be 3/4" pipe which is then reduced to 1/2" at the regulator. With "LP" gas, the size of the piping to the range should be determined by your gas fitter.

When connecting pipe to the die cast regulator, use two wrenches. Excess pressure or tightening the pipe too tight can cause the regulator to crack, resulting in a gas leak or a possible fire or explosion.

Make sure that if flexible connectors are used in connecting the appliance to the gas supply, they are AGA and/or CGA approved. Poorly designed connectors can be a source of gas leaks. Even if AGA/CGA approved flexible connectors are used, the customer should be cautioned against kinking or damaging the connection when moving or cleaning the range. This could cause a gas leak.

Manual Shutoff

Install a manual shutoff valve in the gas line, in an accessible location, near the unit. Know where the gas valve is so you can shut off the gas to the range quickly. Suitable pipe thread sealant must be used which is approved for use with "LP"/Natural gas. Be sure to use this thread sealant on all pipe connections.

Pressure Testing

The appliance, and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/3 psig (3.5kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psig (3.5kPa).

The gas supply pressure for checking the regulator setting shall be at least one inch w.c. above manufacturer's specified manifold pressure.

Gas Leak Testing

After the final gas connection has been made, all the top burner valves should be closed and the gas supply and manual shutoff turned on. All connections in the gas supply line and in the range should be tested with soap suds or electronic sniffer for leaks. If a leak is present, bubbles will appear. The leak should be stopped by tightening the joint, or unscrewing completely and applying additional pipe dope and re-tightened. Any factory connections which may have been disturbed should be retested.

A match should never be used when testing for leaks. All fittings have been tightened and tested at the factory. If a leak is detected, tighten the fitting. Don't use pipe dope on factory fittings.

RANGE CONVERSION TO "LP"

Models 1865, 1870 & 1875 (Gas Top Models)

All our ranges are factory set to burn natural gas unless "LP" is specified. To use the range on "LP" gas, please do the following:

Order an "LP" kit from the factory. $35 shipping included.

Burner	Large	Medium	Small
Nat. Gas	#50 (1.75 mm)	#55 (1.32 mm)	#57 (1.09 mm)
LP/Propane	#64 (.91 mm)	#65 (.89 mm)	#70 (.71 mm)

Store natural gas spuds so they are available for future conversions.

Installation of "LP" Spuds

See Paragraph B

Conversion of Regulator to "LP"

The regulator is accessible under front skirt at back of range. Remove the regulator cap with a vice grip or fingers. Reverse the white insert pin by screwing it firmly into the shoulder of the cap or snapping it into cap. Be careful not to disturb the spring in the body of the regulator.

Replace the cap in the body of the regulator and tighten.

See figure 13.

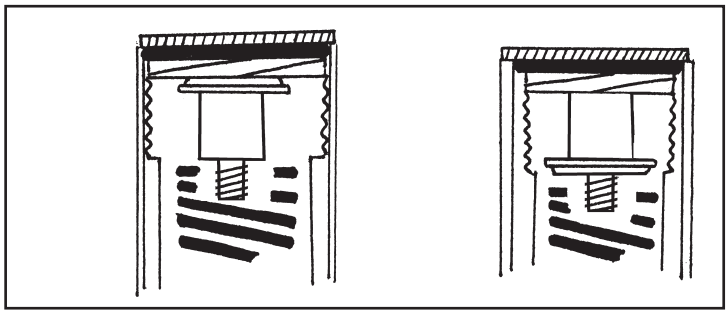
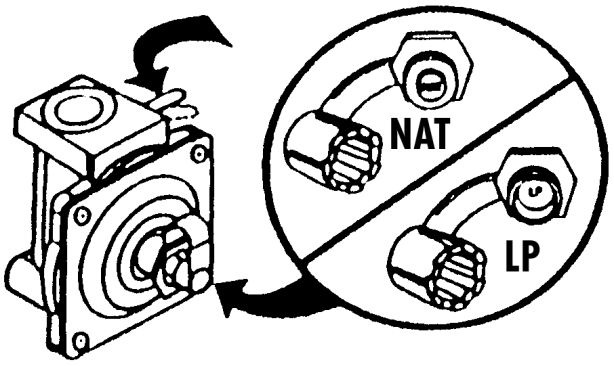


Figure 13 **NAT. GAS** **LP GAS**



*** Do not remove this protective cap except for conversion.**

A. Pressure regulator:

The pressure regulator is located behind the base skirt at the back of the range. For best access to the regulator after range has been moved into place, remove base skirt. Unscrew the metal nut on regulator behind the plastic cap with a wrench or vicegrip. Reinstall the plastic cap onto the threaded end of the metal nut marked LP.

Rethread the nut into regulator making sure nut does not crossthread. Do not over-tighten.

B. Replacing rangetop orifices:

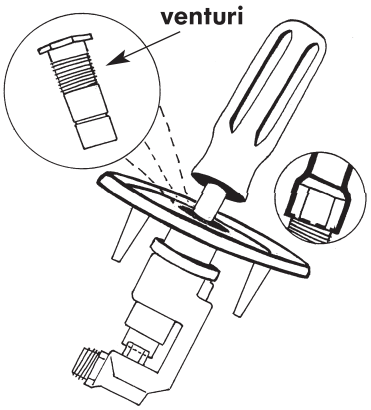
Tools required to replace orifices.

Small adjustable wrench.

1. Remove the lift off burner cap.
2. With the small adjustable wrench, unscrew the brass venturi and remove.
3. Unscrew the natural gas orifices in each of the top burners using the 7 mm nut driver included with orifice kit. Replace with "LP" orifices listed below.

	Nat. Gas	LP/Propane
Front left superburner takes	1.75 mm (#50)	.91 mm (#64)
Other front burners take	1.32 mm (#55)	.89 mm (#65)
All rear burners use	1.09 mm (#57)	.71 mm (#70)

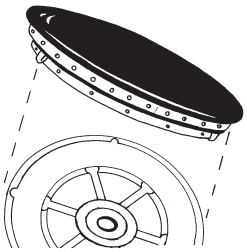
Note: example. Orifices are stamped metric sizes. (00) is the number drill equivalent.



4. Reinstall the brass venturi.

Store nat. gas orifices and nut driver so they are available for future conversions.

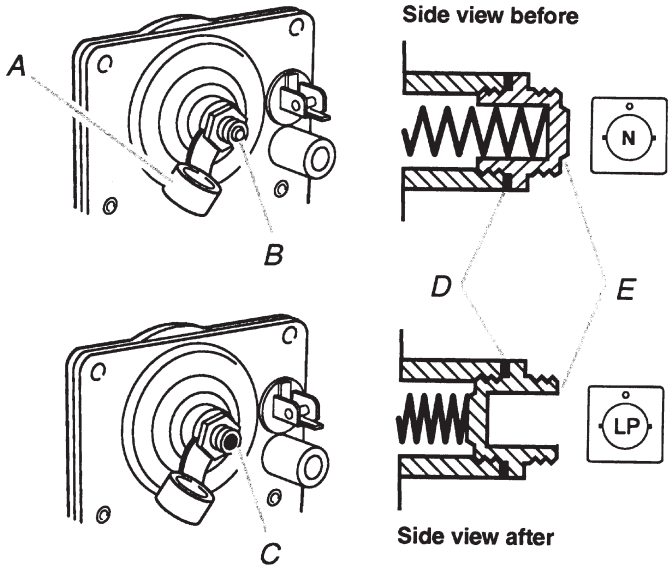
When replacing the black caps, make sure that the tabs in the cap fit into the grooves of the burner base.



Warning – Fire Hazard

- Located gas supply shut off valve on the press regulator.
- Shut off gas supply before converting to LP gas.
- Make all conversions before turning gas supply valve back on.

Failure to follow these instructions could result in fire, explosion or other personal injury.



A. PLASTIC COVER

B. GAS PRESSURE REGULATOR CAP WITH SOLID END FACING OUT

C. GAS PRESSURE REGULATOR CAP WITH HOLLOW END FACING OUT

D. WASHER

E. GAS PRESSURE REGULATOR CAP

Conversion of Regulator to "LP" on Models 1860 & 1867 (gas oven)

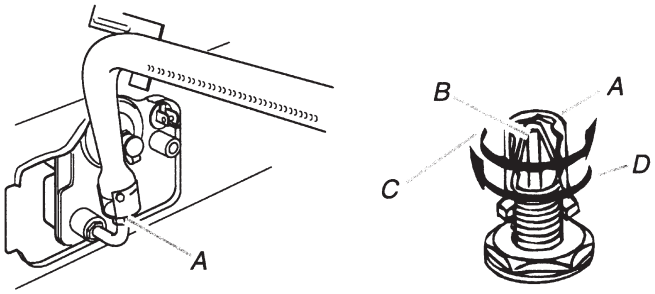
- Locate the regulator at the rear of range (under back legs).
- Remove the plastic cover from the regulator cap.
- With your fingers, turn the nut counter clockwise.
- Do not remove the spring beneath the cap.
- Turn the cap over so LP faces up and reinstall into regulator.
- Replace plastic cover over regulator cap.

OVEN CONVERSION MODELS 1860 & 1867

To Convert Oven Bake Burner

1. Access from left side as you are facing back of range.
2. Use a 1/2" combination wrench to turn the orifice hood down snug onto pipe (about 2 to 2-1/2 turns).

IMPORTANT: Do not overtighten.



A. ORIFICE HOOD

B. PIN

C. NATURAL GAS: INCREASE GAS – INCREASE FLAME SIZE (PRESET AT FACTORY FOR NATURAL GAS)

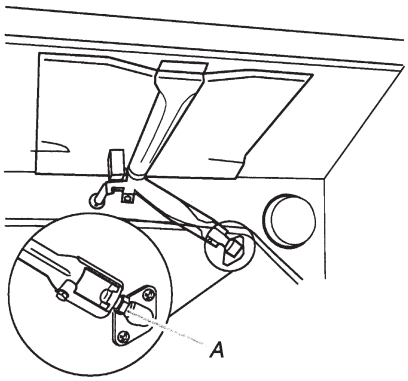
D. LP GAS: DECREASE GAS, DECREASE FLAME SIZE.

To Convert Oven Broiler Burner

1. Remove oven racks.
2. Use a 1/2" combination wrench to turn the orifice hood down snug onto the shoulder (about 2 to 2-1/2 turns).

IMPORTANT: Do not overtighten.

The oven broil burner flame cannot be properly adjusted if this conversion is not made. See "Adjust Oven Broil Burner Flame" section.

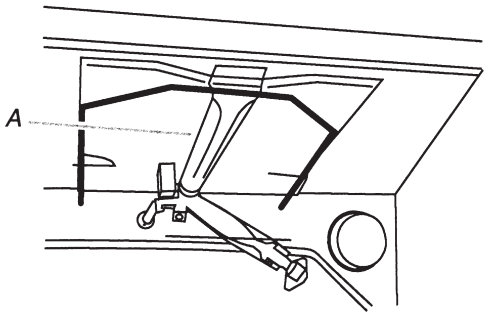


3. Complete installation. See "Make Gas Connection" and "Electronic Ignition System" sections.

Check Operation of Oven Broil Burner

1. Close the oven door.
2. Touch "Broil" and "Start".

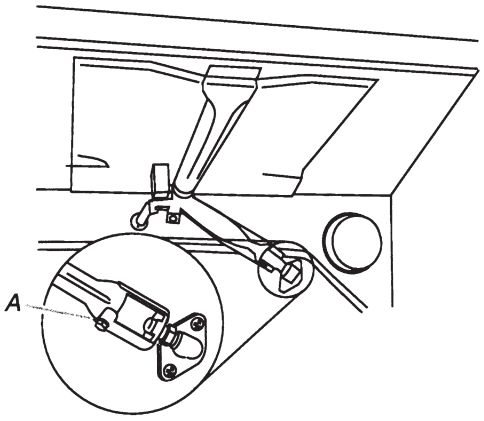
The oven burner should light within 8 seconds, under certain conditions it may take the burner up to 50 to 60 seconds to light.



A. Gas burner

Adjust Oven Broil Burner Flame (if needed)

Look through oven window to check broil burner for proper flame. This flame should have a 1/2" (1.3 cm) long inner cone of bluish-green, with an outer mantle of dark blue, and should be clean and soft in character. No yellow tips, blowing or lifting of flame should occur.



A. Lock screw

If flame needs to be adjusted:

1. Loosen the lock screw on the air shutter located at the rear of the broil burner.
2. Adjust the air shutter as need.
3. Tighten lock screw.

HIDDEN BAKE

Your electric oven features a hidden bake element. There is no visible element inside the oven; it is located underneath oven floor. Hidden bake provides even heat and easier clean-ups.

Attention: Do not line the oven bottom with any type of liners, foil or cookware. Do not cook on the oven bottom. Permanent damage to the oven bottom will result!

ELECTRONIC OVEN CONTROL

IMPORTANT INFORMATION

1 Clock must be set before any other operation of the oven control is possible.

2 Time of day is always displayed in hours:minutes.

3 The maximum programmable time for BAKE, BROIL, CONVECTION BAKE, CONVECTION BROIL, TENDERCOOK, COOK TIME AND STOP TIME is 11 hours 59 minutes.

4 When the appliance is connected to a power supply or after a power interruption of longer than 2 seconds, the clock and all indicators flash.

5 If more than 10 seconds elapse between selections, the program will cancel.

6 Functions are identified on the key pad. When a function such as BAKE, BROIL, CONVECTION BAKE, CONVECTION BROIL, CONVECTION, COOK TIME, SELF CLEAN, TIMER or STOP TIME is touched, setup begins. The function indicator flashes. When START is touched, the function indicator glows. The indicator will shut off when STOP is touched or at the end of the oven function.

7 Functions are activated by the touch of a finger. The electronic control generates a beep to confirm that your message has been received.

8 If the control will not function and there is a glowing indicator light beside the STOP/LOCK function , the control is locked. Touch and hold STOP/LOCK for 3 seconds to remove the lock. See safety measures.

9 If there has been a power interruption or failure, the electronic control could either be:

A) “Locked up” (meaning no buttons will function). Reset the main power breaker to the range.

B) Flashing “88:88”. Reset the clock.

OVEN CONTROL CALIBRATION

OPERATION

The oven control may be recalibrated up to 30 degrees hotter or cooler. To recalibrate oven,

1. Press and hold bake key for 5 seconds until the oven display shows the current calibration. Screen should show "CAL" "00".
2. Press the TEMP "up" or "down" arrow to increase or decrease the temperature in 10 degree F increments. The adjustment can be set between plus or minus 30 degrees F.
3. Press START.

Calibration will have to be re-set if you have a power failure.

THE CLOCK

OPERATION

1 Touch CLOCK. The colon between hours and minutes stop flashing. The clock indicator begins to flash. Within 5 seconds go to next operation.

2 Touch INCREASE or DECREASE to set the clock. Fast scroll of time begins after holding for 3 seconds. Once you have reached the desired time, press start.

3 The colon will flash and the CLOCK indicator will shut off. CLOCK setup is finished and clock is now working.

4 Touch CLOCK twice to display international (0-24 hours) time of day instead of the 0-12 hours clock. To return to the 0-12 hour system, touch CLOCK one more time.

Time of day can only be changed when oven is not in use.

THE MINUTE TIMER

The timer is used strictly for counting down a length of time. It can be set while the oven is operating, as it does not control any of the oven functions.

SETTING THE TIMER

1 Touch TIMER. Timer indicator flashes and clock shows 00:00.

2 Touch INCREASE or DECREASE until desired length of time is displayed.

3 Touch START. The timer count down starts immediately and timer indicator stops flashing and glows.

4 Touch STOP when a continuous beep indicates that the programmed length of time has elapsed.

5 To cancel the timer before the end of the set time, touch TIMER then touch STOP. The indicator light will shut off.

The maximum length that the timer may be set is 19 hours 59 minutes.

CONVERSION

FROM FAHRENHEIT TO CELSIUS

Temperature can be displayed in Fahrenheit (°F) or in Celsius (°C). To switch from one scale to the other: touch a function key (BAKE, BROIL, CONVECTION BAKE, CONVECTION BROIL OR CONVECTION) then touch the key F/C.

CHANGING OVEN TEMPERATURE

To increase or decrease oven temperature, first touch oven function indicator. (Bake, Boil, etc.) Then touch the arrow up or down.

BAKE/BROIL/COOK SETTINGS

NON TIMED BAKE, CONVECTION BAKE, OR CONVECTION

1 Touch BAKE, CONVECTION BAKE or CONVECTION. A temperature of 350°F (175°C) for bake or 325°F (160°C) for convection is displayed. Bake, convection bake or convection indicator keeps flashing.

2 Touch oven function then touch INCREASE or DECREASE to change the actual temperature setting. The temperature may be set between a minimum of 100°F and a maximum of 500°F (40°C to 260°C).

3 Touch START. Oven begins bake function. Oven function indicator keeps glowing. 5 seconds later, the actual time and real oven temperature are displayed.

4 The real oven temperature display increases in increments of 5°. When the programmed temperature is reached, the control beeps twice and the temperature becomes constant.

5 Touch STOP if you wish to stop oven operation. The oven function indicator and the temperature display will shut off, and only the time of day will be displayed.

6 To verify the oven temperature setting while the oven is heating up, touch oven function. The temperature setting is displayed for 5 seconds.

7 To check time left on self-clean, press cook time.

AUTOMATIC TIMED BAKE, CONVECTION BAKE OR CONVECTION

1 Touch BAKE, CONVECTION BAKE or CONVECTION. A temperature of 350°F (175°C) for bake or 325°F (160°C) for convection is displayed. The function indicator flashes and the degree indicator glows.

2 Touch oven function then INCREASE or DECREASE to change the actual temperature setting. The temperature may be set between a minimum of 100°F and a maximum of 500°F (40°C to 260°C).

3 Touch COOK TIME. The length of time displayed is 00:00. Cook time indicator flashes.

4 Touch INCREASE or Decrease until desired cook time is displayed. Fast scroll of time begins after holding for 3 seconds.

5 Touch START. Oven function begins and the indicator glows. After 5 seconds, the real time and real oven temperature are displayed. The real oven temperature increases in increments of 5 degrees. When the programmed temperature is reached, the control beeps twice and the temperature becomes constant. When cook time is completed, an audible signal (3 beeps) is emitted. The oven stops and display shows the time of day. The indicator and the temperature display shut off.

6 Touch STOP if you wish to stop oven operation before programmed cook time has elapsed. The oven stops and the display shows the time of day. The indicator and the temperature display shut off.

To recall remaining cook time or the oven temperature setting while the oven is heating up, touch the oven function or COOK TIME. The remaining cook time and temperature setting is displayed for 5 seconds.

DELAYED BAKE, CONVECTION BAKE OR CONVECTION

1 Touch BAKE, CONVECTION BAKE or CONVECTION. Temperature of 350°F (175°C) for bake or 325°F (160°C) for convection is displayed. The oven function indicator flashes and the degree indicator glows.

2 Touch oven function then INCREASE or DECREASE to change the actual temperature setting. The temperature may be set between a minimum of 100°F and a maximum of 500°F (40°C to 260°C).

3 Touch COOK TIME. The length of time displayed is 00:00. Cook time indicator flashes.

4 Touch INCREASE until desired cook time is displayed.

Fast scroll of time begins after holding for 3 seconds.

5 Touch STOP TIME. Stop time indicator flashes and the display shows the time at which the oven would normally stop if its operation were not delayed.

6 Touch INCREASE or DECREASE until desired stop time is displayed.

The longest delay time which may be set is 11 hours 59 minutes.

7 Touch START. The display shows the time of day. Oven temperature is displayed and the oven function indicator glows when the cooking cycle starts.

When the oven stops, 3 beeps sound. The function indicators shut off and the time of day is displayed.

8 Touch STOP if you wish to stop oven operation before programmed cook time has elapsed or to cancel the program. The function indicators shut off and the time of day is displayed.

To recall cook time, remaining cook time, stop time, or the oven temperature setting, touch the appropriate button; the information is displayed for 5 seconds.

VARI-BROIL OR CONVECTION BROIL

1 Touch BROIL, temperature of 500°F (260°C) is displayed or CONVECTION BROIL is 450°F. Indicator begins to flash.

2 Touch oven function then DECREASE to reduce the preset broiling temperature if desired. Touch DECREASE or INCREASE to correct temperature.

3 Touch START, indicator glows. The real time and set temperature are displayed.

4 Touch STOP when you wish to end the broiling cycle. The function indicator shuts off and the time of day is displayed.

OVEN SELF-CLEANING

WARNING: Remove racks from the oven. Racks will become dull and blue-gray if left in the oven during a self-clean cycle. Wipe up any excess oven spills. See page 22 before self-cleaning.

SELF-CLEANING TO START IMMEDIATELY

1 Touch SELF-CLEAN. A countdown timer setting of “3:00” is displayed to indicate that the length of cleaning cycle is 3 hours. Self-clean indicator glows and cook time indicator begins to flash.

2 Touch INCREASE or DECREASE to change the set time. The clean cycle can be set from 2 to 4 hours. Four hours may be required if oven is very dirty.

3 Touch START. Self-clean and cook time indicators glow and the oven door automatically locks (takes approx. 5 seconds). “SC” will be displayed

4 Touch STOP to cancel the self-clean program. The self-clean indicator shuts off. The “SC “ will go off when the oven temperature falls below 550°F (290°C), at this time the oven door will unlock.

5 After self-clean cycle is over, the self-clean indicator shuts off. The “SC” will go off when the oven temperature falls below 550°F (290°C) and the oven door unlocks.

DELAYED OVEN SELF-CLEANING

1 Touch SELF-CLEAN. A countdown timer setting of “03:00” is displayed to indicate that the length of cleaning cycle is 3 hours. Self-clean indicator glows and cook time indicator begins to flash.

2 Touch INCREASE or DECREASE to change the set time. The clean cycle can be set from 2 to 4 hours. Four hours may be required if oven is very dirty.

3 Touch STOP TIME if you wish to delay the start of the clean cycle. Set the stop time by touching INCREASE or DECREASE.

4 Touch START. The self-clean indicator glows.

5 Immediately the oven door automatically locks (takes approx. 5 seconds). “SC” glows in the temperature display and self-clean begins.

6 Touch STOP to cancel the programming or clean cycle. The clean indicator shuts off. The “SC” will go off after the oven temperature falls below 550°F (290°C). The oven door unlocks.

After self-clean cycle is over, the self-clean indicator shuts off. The “SC” will go off after the oven temperature falls below 550°F (290°C). The oven door unlocks.

Touch SELF-CLEAN to verify the time remaining in the clean cycle.

Touch STOP TIME to verify the stop time of the clean cycle.

SAFETY MEASURES

For safety reasons, the oven control will automatically shut off the oven if it has been operating continuously for 12 hours.

CONTROL PANEL LOCK

The oven control can be locked to prevent children from switching the oven on in your absence. This feature can also be useful when cleaning the glass control panel.

To lock the control, proceed as follows:

1 Touch and hold STOP/LOCK for 3 seconds. A series of three beeps will sound and the lock indicator will glow. The control panel is now locked.

To unlock the control:

2 Touch and hold STOP/LOCK for 3 seconds. A series of three beeps will sound and the lock indicator will shut off. The control unlocks.

STAY HOT FOOD WARMER

Stay Hot Food Warmer is located in the reservoir of all 45” Ranges. This warmer is great for keeping casserole dishes and dinner plates warm. By flipping the switch on the side of the reservoir, the stainless steel hot plate in the reservoir warms to an optimum 200°F.

MISCELLANEOUS FEATURES

CABINET LIGHT

Touch LIGHT. The lights will turn on. Touch LIGHT again, the lights will shut off.

EXHAUST FAN

Touch FAN. The fan indicator glows and the exhaust fan is on high. Touch FAN again, the fan will shut off.

IN LINE EXHAUST BLOWER (Optional)

Touch FAN and the exhaust fan is on. Touch FAN again and it’s off.

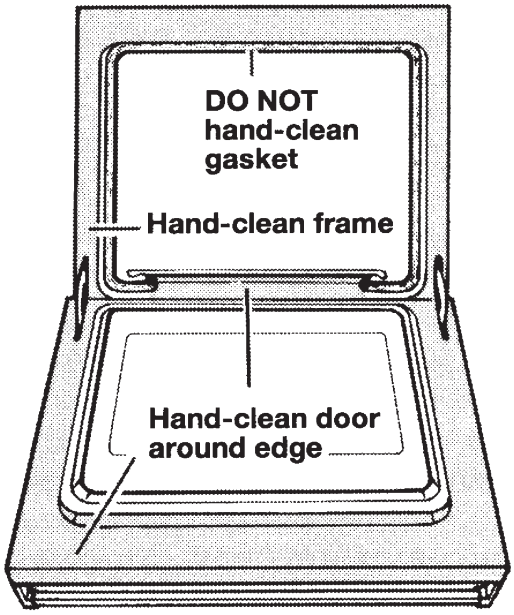
OVEN SELF-CLEANING CYCLE

How the Self-Cleaning Cycle Works

The self-cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling – approximately 875°F (468°C). This high heat breaks up the soil or grease and burns it away.

Your oven is preset for a 3 hour self-cleaning cycle. However, the cycle time can be adjusted to the amount of soil in your oven.

Before You Start



Before you start the self-cleaning cycle, make sure you:

- **Hand-clean** the areas shown. They do not get hot enough during the cleaning cycle for soil to burn away, and could get baked on during cleaning. Use hot water and detergent or a soapy steel-wool pad for cleaning. Oven cleaners may be used in oven but must be completely removed before self-cleaning cycle begins.

***NOTE: Do Not** clean, move or bend the gasket. Poor cleaning, baking and roasting may result.*

- **Wipe out** any loose soil or grease. This will help reduce smoke during the cleaning cycle.
- **Remove** the broiler pan grid and anything else being stored in the oven.

***NOTE:** If oven racks are cleaned in the self-cleaning cycle, they will become discoloured and more difficult to slide.*

If you clean racks in the self-cleaning cycle, place them on the 2nd, 3rd and 4th rack guides.

For Best Cleaning Results

- **Clean the oven before** it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- **After the oven is cool, wipe up** any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or mildly abrasive pad.
- **If the self-cleaning cycle does not get the oven as clean as you expected,** the cycle may not have been set long enough or you may not have prepared the oven properly. Set the self-cleaning cycle longer the next time and hand-clean areas noted above.

  By turning exhaust fan on while self-cleaning most smoke and odor in kitchen will be eliminated.

Porcelain Enamel

Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acid, milk, tomato or sugar spillovers, should be wiped up immediately with a dry cloth. When cool, wash with soapy water, rinse and dry. Never use oven cleaners on exterior finish of range.

Automatic Door Lock

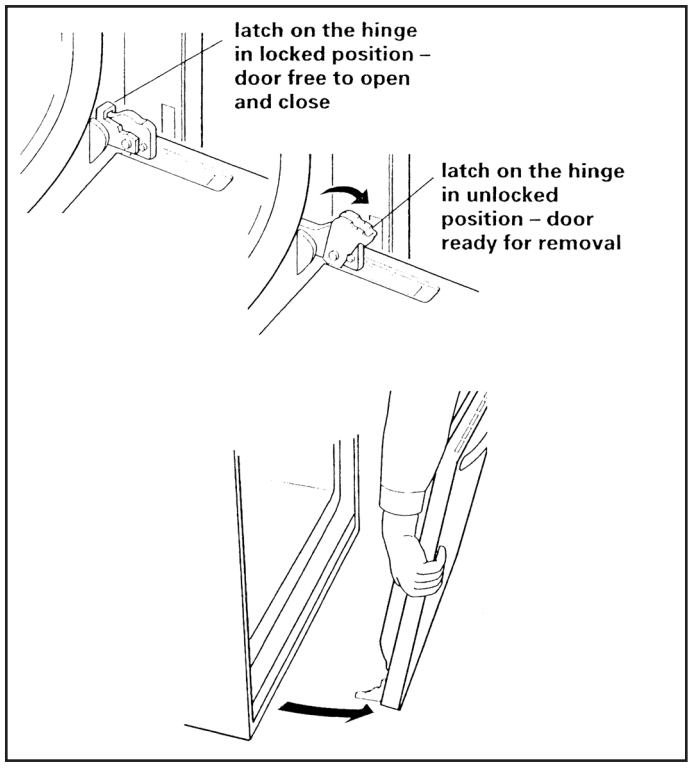
As soon as you program the oven for the self-cleaning function, the door will automatically lock within approx. 5 seconds. It will remain locked throughout the entire cycle. The door will automatically unlock when the temperature lowers to a safe level.

MAINTENANCE & MINOR REPAIR

Removable Oven Door

The oven door is removable to allow easier cleaning inside the oven if desired.

Removing the Oven Door:



Completely open oven door. In both back corners of the door you will see door latches in the locked position. Rotate both latches forward to the unlocked position.

Grasp outside edges of door with both hands.

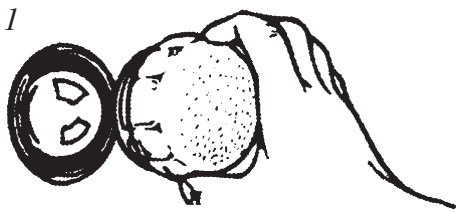
- Begin closing door, at the moment the door stops closing, lift and pull door toward you.
- Set door aside on a protective surface.

REPLACING LIGHTS

To Replace the Cabinet Lights Above the Cooking Surface on all Models,

1. Turn off main power supply
2. Unscrew the glass lens as illustrated *(Figure 1)*

Figure 1



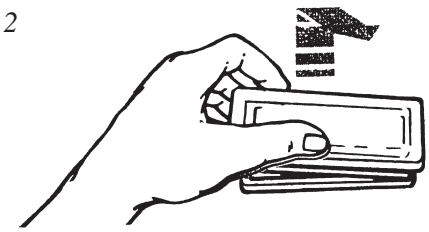
3. Replace bulb with a 40 watt appliance bulb, available at any hardware store.

Replacing Oven Lights on all Models except 1860 and 1867 (gas models)

These oven bulbs are G9 Phillips 25 watt, 120 volt Halogen, available from Elmira Stove Works.

1. Before replacing bulbs make sure oven is off and cool.
2. Disconnect power.
3. Remove the glass light cover by grasping the front edge and pulling away from the oven. *(Figure 2)*

Figure 2



4. Remove old bulb from socket.
5. Do not touch new bulb with your bare hands. Oil from hands will make bulb burn out prematurely. Use a clean cloth or paper towel to grasp bulb when installing.
6. Replace bulb and cover by snapping it back into the fixture.
7. Reconnect power.

Replacing Rear Oven Lights on Models 1860 and 1867

These oven bulbs are E14 Phillips 15 watt, 120 volt available from Elmira Stove Works.

1. Unscrew the glass lens *(Figure 1 above)*
2. Unscrew the old bulb
3. Replace bulb and lens cover

Resetting Breakers

In case of a malfunction, try resetting a breaker, at the main breaker panel.

Clock Malfunction

If you have experienced a power surge or loss of power recently, your clock may have "locked up". Turn power off to your range for about 5 minutes then reconnect. This should reset clock/control and it should now function normally.

Lubrication

Lubricate the following with white lubricant:

* Cabinet door hinge & spring (if they squeak).

* Oven door hinges (if they squeak).

If burner control knobs stick, remove knobs and lubricate around switch shaft with a small amount of white lube. Replace knobs on switches.

Exterior Surfaces

The exterior surfaces of your **Elmira Range** have been coated with long-lasting, non-fading textured enamel. This treatment is far more durable than paint and less fragile than porcelain.

- Remove all spills immediately to prevent staining. Wipe the surface with soapy water, rinse thoroughly with clear water and dry with a soft cloth.
- Do not use abrasive cleansers on enameled surfaces as they will scratch the finish. VIM, Flitz or Soft Scrub work well to remove stubborn stains. Follow directions on the container.
- Should the surface of your range be accidentally chipped, matching touch-up paint is available from the factory at a cost of $13.00 plus shipping.

Filter Cleaning & Replacement

Shut power off to range. Remove and clean the mesh filter as required. If a charcoal filter is being used (ventless installation), it should be replaced every six months.

To remove filter, remove the two screws holding the mesh filter in place with a #2 phillips or red square screw driver. Wash the mesh filter with soapy water. Rinse and dry. Insert a new charcoal filter into mesh filter and replace the assembly.

Three charcoal filters are available for $28.00 (plus shipping) from address on back cover.

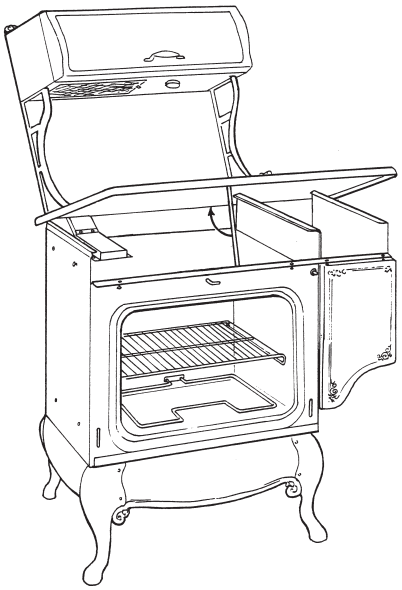
Do Your Switch Knobs Turn But Not Activate Burners?

All top burners use "Push to Turn Switches". If switch knobs are not pushed in before turned, they can break. A set of six replacement knobs is available from the address on back cover for $25.00 (plus shipping). Please include model and serial number of range.

SERVICE

Service must be performed by a knowledgeable service person.

If in doubt about how to handle service, call the factory for help at: 1-800-295-8498.



IMPORTANT

Proper grounding and polarity are necessary for correct operation of the electric ignition system on models 1860 and 1867 (all gas ranges). If the wall receptacle does not provide correct polarity, the ignitor will become grounded and click occasionally, even after the burner has ignited. A qualified electrician should check the wall receptacle for correct polarity and grounding. This sparking condition will also occur if there is a breeze across the burners.

Warning: Do not touch ignitor when it is sparking.

CONVECTION COOKING TIPS

(For Convection Models)

To learn how to use your convection oven to the best advantage, refer to *Convection Cooking* on page 26.

1. The fan-forced hot air movement permits baking and roasting on as many as 3 levels at once.
2. The Delay feature should not be used when using *Convection* for baked items e.g.…pies, cakes, cookies.
3. There should be a minimum of 1" (2.5 cm) between the walls and the pans used.
4. Position food in oven to allow free flow of air around the convection fan.
5. Uniform spacing of baking dishes will produce the most even results.
6. Place bread pans lengthwise facing the oven door.
7. Do not use aluminum foil for convection baking. It may block airflow.
8. True convection cooking is used for baking breads, cakes and other foods which require gentle heating. This setting is also recommended when baking large quantities of food on more than one rack.

   Note: During convection cooking, the oven door must remain closed. The fan will operate only when the door is closed.

   Convection cooking creates more moisture in the kitchen than normal, usually because more food is being cooked at one time.
9. For convection roasting, do not use a roasting pan with high sides, as it cuts down the free flow of air circulating around the food. Use the convection roasting rack on the broiler pan.
10. Convection cooking of frozen convenience foods:
    - Preheating the oven is not necessary.
    - Cooking times will be similar to package recommendations. Follow suggestions for oven temperatures and use of cookie sheets and foil coverings.
    - Most foods are best placed in the middle of the oven.
    - If more than one item is being cooked, stagger foods on multiple racks for proper air circulation.

Closed Door Broiling

2. **Use the broiler pan and grid for broiling.** They are designed to drain excess liquid and fat away from the cooking surface to help prevent spatter, smoke and fire.
3. Turn food only once during broiling. Using tongs to turn meats prevents loss of juices. Use *Minute Timer* for timing each side.

Roasting tips

- **Roast** meats fat-side up in a shallow pan using a roasting rack.

STANDARD OVEN MEAT ROASTING CHART

- **Roast** at oven temperature of 325°F.*

***For chicken, set the oven temperature to 350°F.**
Preheating is not needed.

- **Place** roasting pan on rack position 1 or 2. See page 28 for rack positions.

MEAT	APPROXIMATE WEIGHT	APPROXIMATE MINUTES PER POUND	MEAT THERMOMETER TEMPERATURE
Beef			
rolled rib	3-5 lbs		
• rare		25-29	140°F
• medium		35-37	160°F
• well-done		45-47	170°F
standing rib	6-7 lbs		
• rare		23-25	140°F
• medium		30-32	160°F
• well-done		35-40	170°F
rump roast	4-6 lbs		
• medium		25-30	160°F
• well-done		35-37	170°F
Lamb			
leg	6-7 lbs		
• rare		18-29	140°F
• medium		21-24	150-155°F
• well-done		30-32	180°F
Pork			
loin	3-4 lbs	45-48	170°F
	5-6 lbs	40-44	185°F
shoulder	4-5 lbs	40-44	185°F
ham, fully cooked	3-5 lbs	17-18	130°F
	8-10 lbs	13-14	130°F
Poultry			
chicken*	3-4 lbs	28-30	185°F**
turkey, unstuffed	10-16 lbs	14-19	170-180°F
	18-25 lbs	11-15	170-180°F
Veal			
loin	3-4 lbs	35-38	170°F
shoulder	5-6 lbs	43-45	170°F

STANDARD OVEN BAKING CHART

Food	Oven Temperature	Approximate Cooking Time (Minutes)
Breads, yeast		
• loaf	375°F	30-40
• rolls, pan	400°F	12-15
Breads, quick		
• biscuits	450°F	10-15
• muffins	400°F	20-25
• popovers	450°F	20-25
• corn bread	425°F	25-30
• nut bread	350°F	60-75
• gingerbread	350°F	25-30
Cakes		
• angel food	375°F	30-40
• layer cake	350-375°F	20-30
• loaf cake	350°F	35-45
• sponge cake	350°F	35-45
• pound cake	350°F	34-45
• fruit cake	300°F	2-21/2 hrs
• sheet cake	300°F	25-35
Cookies		
• drop	375°F	10-15
• rolled and refrigerated	375°F	8-12
• chocolate	375°F	10-15
• fruit and molasses	375°F	10-15
• brownies	350°F	20-30
• macaroons	350°F	12-15

Food	Oven Temperature	Approximate Cooking Time (Minutes)
Miscellaneous		
• apples, baked	375°F	50-60
• beans, baked	300°F	5-6 hrs
• custard, cup	325°F	35-40
• potatoes, baked	400°F	75
• pudding		
bread	350°F	45-60
cottage	375°F	30-40
rice	325°F	40-60
• scalloped dishes	350°F	60-90
• soufflé	350°F	50-60
Pastries		
• cream puffs	400°F	35-40
• custard and pumpkin pie	350°F	30-40
• pastry shell	450°F	10-12
• two crust fruit pie		
cooked filling	400°F	25-30
uncooked filling	400°F	40-50
• meringue topping	350°F	10-15

Temperatures and times are guidelines only and may need to be adjusted to individual tastes.

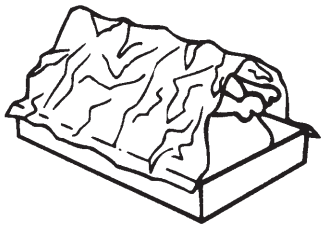
Broiling Chart:

The recommended rack position is numbered lowest (1) to highest (5). Preheat broiler for five minutes before placing food in oven.

MEAT	RACK POSITION	TEMPERATURE	APPROXIMATE TIME (MINUTES) SIDE 1	SIDE 2
Steak, 1" thick	4	500°F		
• rare			4	4
• medium			6	6
• well-done			8	8
Steak, 1 1/2" thick	4	500°F		
• rare			8	8
• medium			10	10
Hamburger patties or steaks, 1/2" thick or less				
• medium	4	500°F	6	4
Lamb chops, 1" thick	4	400°F	9	9
Ham slice, 1/2" thick	4	500°F	5	5
precooked 1" thick	4	500°F	10	10
Pork chops, 1" thick	4	450°F	12	12
Frankfurters	4	500°F	4	4
Chicken pieces	3	500°F	16	16
Fish, 1" thick	3	350°F	10	10
Beef liver, 1/2" thick	4	350°F	5	5

Temperatures and times are guidelines only and may need to be adjusted to individual tastes.

- **Use a roasting pan** that fits the size of the food to be roasted. Meat juices may overflow the sides of a pan that is too small. Too large of a pan will result in increased over spatter.
- **Spatter can be reduced** by lining the bottom of the roasting pan with lightly crushed aluminum foil.



- **A foil tent** will slow down surface browning for long-term roasting, as when roasting a turkey. Place tent-shaped foil loosely over meat to allow for air circulation. Do not seal foil or meat will be steamed.
- **Use an accurate meat thermometer** to determine when meat has reached desired degree of doneness. Insert the thermometer into the center of the thickest portion of the meat or inner thigh or breast of poultry. For an accurate reading, the tip of the thermometer should not touch fat, bone or gristle.
- **After reading the thermometer once,** push it further into the meat 1/2 inch or more and read again. If the temperature drops, return the meat to the oven for more cooking.
- **Check pork and poultry** with a thermometer in 2-3 places to ensure adequate doneness.
- **Poultry and roasts will be easier to carve** if loosely covered with foil and allowed to stand 10-15 minutes after removal from the oven.

Convection Broiling

(On Convection Models)

1. **Keep the oven door *closed.***
2. **Use the convection roasting rack and broiler pan for convection broiling.** Convection broiling is essentially high-temperature convection cooking, combining fan-circulated hot air with the direct heat of the broiler element.
3. Do not cover the roasting rack with tin foil as this will block air flow and extend cooking time.
4. The circulating air creates a seal on all sides of the food so that turning of foods is often not necessary.

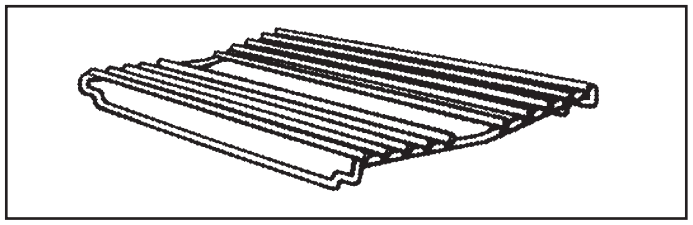
General Broiling Tips

1. The surface of the food should be at least 3” (7.4 cm) away from the broil element.
2. For steaks and chops, slash fat evenly, at 2” (5 cm) intervals, around the outside edges of meat to prevent curling.
3. Meats and poultry can be marinated before broiling. Brush foods with barbecue sauce only during the last 5 to 10 minutes of broiling.
4. Place food on a cold pan to prevent sticking. If the rack is hot, grease it or grease the food.

Convection Roasting Rack

(On Convection Models)

The Convection Roasting Rack is a specially designed rack, ideal for use when roasting and broiling meats using the *Convection Bake* and *Convection Broil* functions. Place it in the broiler pan instead of the regular grid. It raises the meat for better airflow to all sides for more even roasting and broiling.

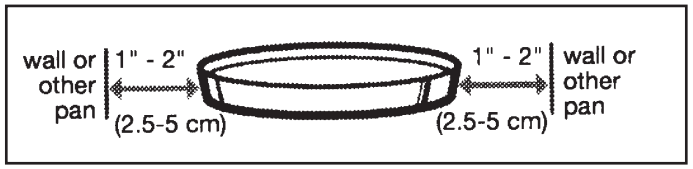


Air Circulation

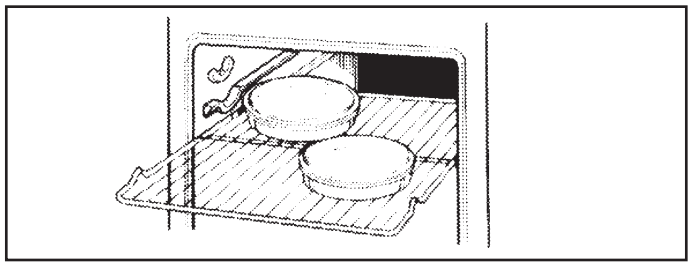
The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

For best air circulation:

- Place the pans so that one is not directly over the other.
- For best results, allow 1-1/2” to 2” (3.7-5 cm) of space around each pan and between pans and oven walls. There must be a minimum space of 1” (2.6 cm).

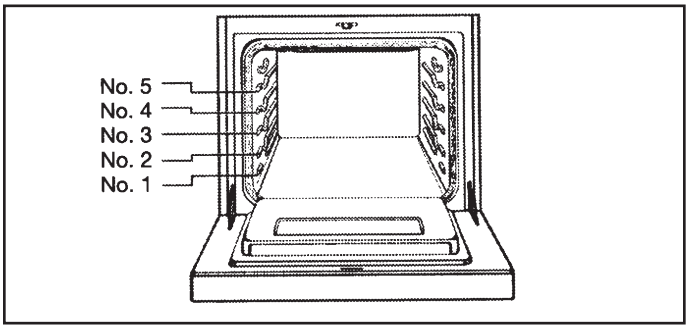


- When baking with one pan, place pan in the center of the oven rack.
- When baking with two pans, place pans in opposite corners of the oven rack.



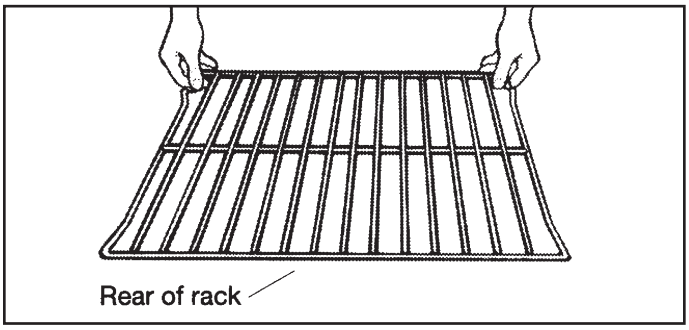
***NOTE:** Opening the oven door may cause heat loss, longer cooking times and unsatisfactory baking or roasting results. Rely on your timer.*

Oven Rack Positions



Your oven has five rack positions. Rack position 1 is the lowest position, or closest to the bottom of the oven. Rack position 5 is the highest position, or farthest from the bottom of the oven.

There are two straight racks (three on convection models). Be sure to position the oven rack(s) before putting food into the oven or turning the oven on.



To remove oven racks:
Lift rack at front and pull out.

To replace oven racks:

1. Place rear of rack on rack guides.
2. While lifting front of rack, push in all the way. Lower front.

For Proper Cooking, Follow These Guidelines:

- **When using one rack,** place the rack so the **top of the food** will be centered in the oven.
- **When using two racks,** place racks in positions 3 and 1 (the closest to the oven bottom).
- **Use only one cookie sheet** in the oven at a time when using the regular Bake setting.

Rack Placement for Specific Foods:

(For rack positions, see "Rack Positions" at the top of this page.)

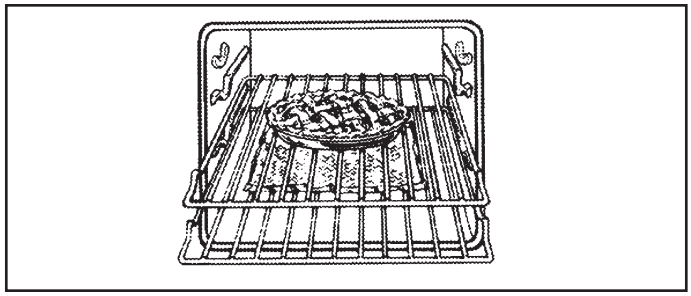
FOOD	RACK POSITION
Frozen Pies	1 or 2
Angel and bundt cakes, most quick breads, yeast breads, casseroles, meats	2
Cookies, biscuits, muffins, cakes, non frozen pies	2 or 3

Using Aluminum Foil in the Oven

Do not use aluminum foil for convection cooking. Aluminum foil may block airflow.

Do not cover the broiler grid with foil. Poor drainage of grease may result in a fire.

When using aluminum foil for **non-convection cooking** to catch spillovers from pies or casseroles, follow these instructions.



- **Place the foil on the oven rack below the rack with the food.** Turn foil edges up and make sure foil is about 1 inch (2.5 cm) larger all around than the dish holding the food.
- **Do not cover the entire rack** with aluminum foil. It will reduce air circulation and cause poor cooking results.
- **Do not line oven bottom** or entire oven rack with foil or other liners. Poor baking will result.

INTRODUCTION TO CONVECTION COOKING

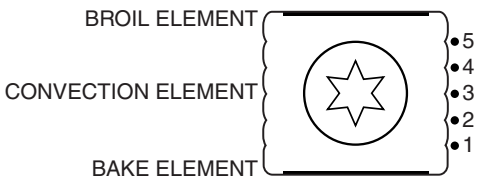
Welcome to convection cooking, the ultimate culinary technique that uses fan-circulated hot air to efficiently create delicious meals with appetite appeal.

Air Flow

The secret to convection cooking lies in maintaining a consistent temperature throughout the oven during the cooking process. The fan circulates hot air in your convection oven continually to distribute heat more evenly than the natural movement of air. This fundamental difference means food is cooked on all sides, sealing in natural flavour and moisture. Avoid blocking the air circulation fan at the rear of the oven with a large dish, as this will interrupt free flow of air throughout the oven. It is important not to cover foods with foil, so that surface areas remain exposed to the moving air. The effective use of circulating air also means that many of your convection creations require shorter cooking times at lower oven temperatures, so you enjoy the added benefits of less time spent in the kitchen, and greater energy savings.

Preheating

When preheating the oven is specified in a recipe, normal time is approximately 10 minutes.



uniform results. You may choose to cook your main course and side dishes or dessert, at the same time. For greatest success with multi-level cooking, stagger dishes on opposite corners of the oven racks to the ones above and below. Be sure to leave at least one inch (2.5 cm) of space between the individual pans, and the diagram shown here indicates which convection feature and rack position you should be using for that particular recipe. At the Convection setting, the center element surrounding the fan at the rear of the oven is on. At the Convection/Broil setting, the top element in the oven will

CONVECTION MEAT ROASTING CHART

Set Cooking Selections to: CONVECTION/BAKE
R - Rare M - Medium WD - Well Done

FOOD	APPROXIMATE COOKING TIME PER LB. (500G)	RACK POSITION	OVEN TEMPERATURE	INTERNAL TEMPERATURE OF MEAT WHEN COOKED
Beef				
Standing Prime Rib	R - 20-25 min M - 25-30 min WD - 30-35 min	2	300°F/145°C	140°F/60°C 160°F/70°C 170°F/75°C
Rolled Rib	R - 22-25 min M - 27-30 min WD - 32-35 min	2	300°F/145°C	140°F/60°C 160°F/70°C 170°F/75°C
Rump, Sirloin Tip	R - 20-25 min M - 25-30 min WD - 30-35 min	2	300°F/145°C	140°F/60°C 160°F/70°C 170°F/75°C
Pot Roast (braised)	35-40 min	2	300°F/145°C	170°F/75°C
Meatloaf	20-25 min	2	325°F/160°C	170°F/75°C
Veal				
Leg, Loin, Rib	M - 25-35 min	2	325°F/160°C	160°F/70°C
Shoulder, Blade	WD - 30-40 min	2	300°F/145°C	170°F/75°C
Pork				
Loin	30-40 min	2	325°F/160°C	170°F/75°C
Shoulder	35-40 min	2	325°F/160°C	170°F/75°C
Tenderloin	25-30 min	2	325°F/160°C	170°F/75°C
Ham				
Fresh (uncooked)	25-35 min	2	300°F/145°C	170°F/75°C
Pre-cooked	15-20 min	2	300°F/145°C	140°F/60°C
Lamb				
Leg, Shoulder	M - 25-30 min WD - 30-35 min	2 2	300°F/145°C	160°F/70°C 170°F/75°C
Rib, Rack, Loin	M - 20-25 min WD - 25-30 min	2 2	300°F/145°C	160°F/70°C 170°F/75°C

heat up. At the Convection/Bake setting, the lower element will be in use. Rack positions number from 1 at the bottom to 5 at the top.

Convection Baking and Roasting

Your convection oven utilizes precise, consistent temperature control to ensure absolutely even baking and roasting results. In particular, foods that require browning are greatly enhanced by the hot air convection cooking method. Depending on the quantities you wish to prepare, convection cooked foods can be positioned on single or multiple racks. When roasting whole poultry or large cuts of meat, you can effectively lower oven temperature settings, and substantially reduce cooking times. You will notice the remarkable difference in convection cooked foods.

Memorable Meats

Convection cooking techniques contribute special appeal to your meat dishes by locking in flavour and retaining moisture. The result is meat that is evenly browned outside and tender and naturally juicy inside.

Before roasting or broiling, brush the entire surface of lean meats with butter or oil. This will increase moisture retention and enhance browning. Position cuts of meat, uncovered, on the raised convection roasting rack, so that heat freely reaches all sides.

Convection oven methods can conveniently reduce the length of time required to roast meats, in comparison to conventional roasting. Therefore, meat should be checked shortly before the end of recommended cooking times, to avoid over-cooking.

Insert an accurate meat thermometer into the thickest part of the meat, taking care to avoid any bone, fat or gristle. Once the desired internal temperature is reached, remove the meat from the oven and let stand for a few minutes. This allows the juices to settle for easier carving.

Convection Broiling

Convection broiling is essentially high-temperature convection cooking, combining fan-circulated hot air with the direct heat of the broiler element. We recommend preheating your oven first to maintain an even temperature during cooking. Convection broiling times will depend upon the variable temperature selected and the rack position used. Do not cover the broiling rack with tin foil as this will block air flow and extend cooking time. The oven door must remain closed while convection broiling. Circulating air creates a seal on all sides of the food so that turning foods is often not necessary.

Bakeware Selection

Bakeware with lower sides allows for constant air circulation around all surface areas of food, for more even cooking. High-sided casserole dishes and bread pans should be positioned on the lower racks in the oven where they will benefit from optimal heat distribution. For the most appetizing browning results, use matte or dull finish metal pans as they conduct heat more efficiently. Dark finishes on bakeware will absorb more heat than reflective surfaces, resulting in darker, crispy bottom crusts more suitable for pies and breads. Shiny muffin tins, cake pans and cookie sheets tend to reflect heat, producing light, tender crusts. Glass, ceramic, and stainless steel dishes may not transmit heat as evenly as metal bakeware.

Perfect Poultry

Preheating your oven to cook poultry is often not necessary, but we do suggest that you consult your individual recipes first. As you will notice in the Convection Poultry Roasting Chart, convection roasting temperatures are generally 25°F (15°C) lower than those used in conventional ovens.

Poultry is completely cooked when an accurate meat thermometer, inserted at the thickest part of the breast or inner thigh, registers 185°F (85°C). The juices will run clear and the meat should pull easily away from the bone.

Glazes or sauces may be brushed onto poultry during the last half of cooking time, for the perfect finishing touch.

Delicate Fish & Seafood

A limitless variety of fish and seafood can be elegantly prepared using different convection cooking methods. Variable Convection/Broil temperature settings offer you greater diversity compared to conventional broiling.

Before Convection/Broiling we recommend that you baste all surface areas of your fish and seafood with oil or butter. Reduce your oven temperature for broiling thin fillets, and use a higher setting for broiling thicker fish steaks. Lower temperatures may require longer cooking times, but thorough hot air circulation eliminates the need to handle or turn fragile fish during convection cooking.

Testing fish and seafood during the last few minutes of recommended cooking time will ensure flawless results without over-cooking. When the fish is opaque and flakes easily, remove from the oven and serve.

Savory Vegetables & Side Dishes

Oven-baking your vegetables is no longer limited to potatoes! Take full advantage of multi-level cooking and simultaneously prepare appetizing, piping hot accompaniments to your main meal with no cross-over flavors. Continuous heat distribution throughout your convection oven offers you the opportunity to efficiently prepare a variety of side dishes and vegetables.

As you prepare your own favorites, remember that more dense rice and pasta casseroles may require longer cooking times. To allow for thoroughly cooked centers without over-browned outside edges, lower oven temperatures at least 25°F (15°C), but not lower than 300°F (145°C).

CONVECTION POULTRY ROASTING CHART

Set Cooking Selections to: TRUE CONVECTION

FOOD	APPROXIMATE WEIGHT	APPROXIMATE COOKING TIME PER LB. (500g)	RACK POSITION	OVEN TEMPERATURE NOT PREHEATED	INTERNAL TEMPERATURE OF POULTRY WHEN COOKED
Chicken, Whole	3 - 5 lb. (1.5 - 2.2 kg)	20-25 min	2	325°F/160°C	185°F/85°C
Parts, Quarters	3 lb. (1.5 kg)	18-25 min	2 or 3	325°F/160°C	185°F/85°C
Turkey, Unstuffed	13 lb. and under (5.85 kg)	10-15 min	2	300°F/145°C	185°F/85°C
	over 13 lb. (5.85 kg)	10-12 min	1 or 2	300°F/145°C	185°F/85°C
Capon, Unstuffed	4 - 7 lb. (1.8 - 3.1 kg)	15-20 min	2	325°F/160°C	185°F/85°C
Domestic Duck	3 - 5 lb. (1.5 - 2.2 kg)	25-30 min then 15 min	2	325°F/160°C 400°F/205°C	185°F/85°C 185°F/85°C
Domestic Goose	4 - 8 lb. (1.8 - 3.6 kg)	30-35 min	2	300°F/145°C	185°F/85°C
Cornish Hen	1 - 1.5 lb. (0.5 - 0.7 kg)	50-60 min	2 or 3	325°F/160°C	185°F/85°C

Stuffed poultry may require additional cooking time.

Incredible Egg & Cheese Dishes

You'll be delighted with the significant difference convection cooking makes, particularly to the preparation of dishes that are sensitive to fluctuations in oven temperature.

With a consistently maintained temperature throughout the oven, a fabulous soufflé, with a light-textured interior and an exquisitely golden crust, will no longer elude you. You'll enjoy complete success creating ham and swiss cheese soufflé as egg whites rise evenly while the wonderful flavour of cheese is gently blending in.

Most egg and cheese dishes bake higher and lighter using the constantly moving air in a convection oven. Positioning dishes in the center of the oven makes efficient use of evenly distributed heat, guaranteeing perfect results with your egg and cheese dishes.

Effortless Quick Breads

Whether your family's preference leans toward delicious snack muffins or a hearty fruit and nut loaf, your convection range makes baking their favourites easy and rewarding!

Using a preheated oven will ensure quick breads are completely cooked in the center and delicately browned outside.

Enhanced heat distribution during convection baking may finish smaller items, such as biscuits and muffins, sooner than you might anticipate. Check for the desired level of doneness shortly before the end of recommended cooking times.

The moisture content and density of quick breads require convection oven temperatures within the same range as conventional baking temperatures.

CONVECTION YEAST BREAD BAKING CHART

Set Cooking Selections to: TRUE CONVECTION

FOOD	SIZE OF BAKING DISH	RACK POSITION	PREHEATED OVEN TEMPERATURE	APPROXIMATE COOKING TIME
Yeast Breads				
Loaves	Bread Pans 9" x 5" (23 cm x 13 cm)	2	350°F/175°C	30-35 min
Dinner Rolls	Single Pan	3	350°F/175°C	10-15 min
	Multiple Pans	1, 3	350°F/175°C	12-15 min
Homemade Pizza				
	Single	3	400°F/205°C	15 min
	Multiple	2, 4	400°F/205°C	15-20 min

CONVECTION QUICK BREADS BAKING CHART

Set Cooking Selections to: TRUE CONVECTION

FOOD	SIZE OF BAKING DISH	RACK POSITION	PREHEATED OVEN TEMPERATURE	APPROXIMATE COOKING TIME
Yeast Breads				
Muffins	Single Pan	3	375°F/190°C	18-25 min
	Multiple Pans	1, 3, 5		18-25 min
Biscuits	Single Sheet	3	425°F/220°C	8 min
	Multiple Sheets	1, 3, 5		10 min
Fruit & Nut Loaves	Loaf Pan 8" x 4" (21 cm x 12 cm)	2	325°F/160°C	45-60 min

CONVECTION DESSERT BAKING CHART

Set Cooking Selections to: TRUE CONVECTION

FOOD	SIZE OF BAKING DISH	RACK POSITION	PREHEATED OVEN TEMPERATURE	APPROXIMATE COOKING TIME
Cookies				
Dropped	Single Sheet	3	350°F/175°C	8-10 min
	Multiple Sheets	1, 3, 5	350°F/175°C	10-12 min
Rolled	Single Sheet	3	375°F/190°C	8-10 min
	Multiple Sheets	1, 3, 5	375°F/190°C	10-12 min
Brownies Loaves	Square Pan 8" - 9" (20 cm - 23 cm)	2	325°F/160°C	35 min

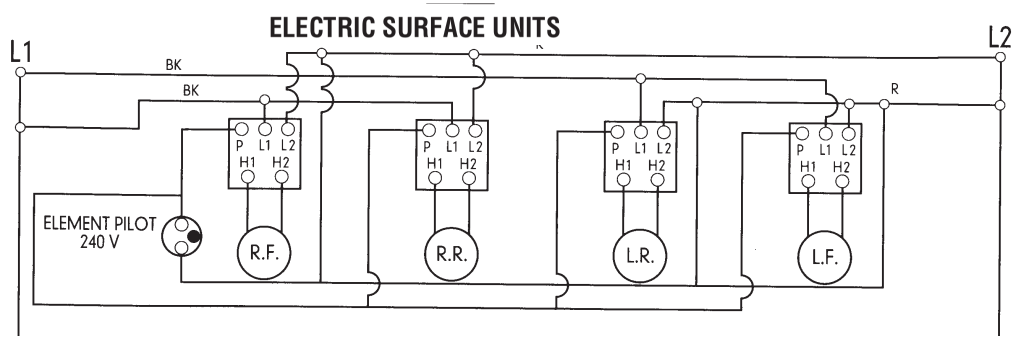
CONVECTION DESSERT BAKING CHART

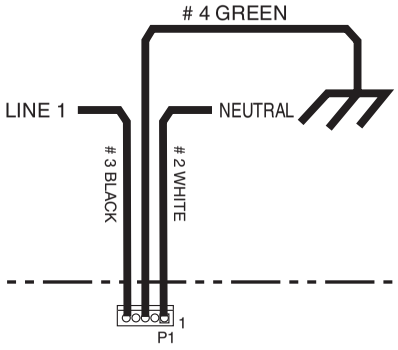
Set Cooking Selections to: TRUE CONVECTION

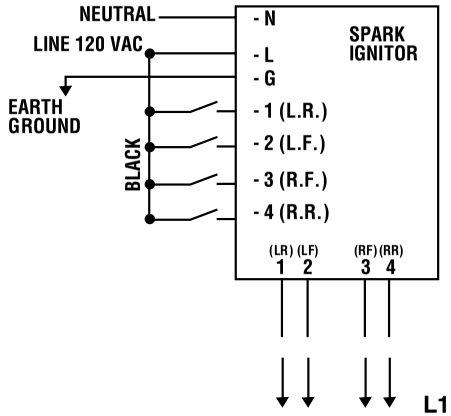
FOOD	SIZE OF BAKING DISH	RACK POSITION	PREHEATED OVEN TEMPERATURE	APPROXIMATE COOKING TIME
Cakes				
	Round or Square Pan 8" - 9" (20 cm - 23 cm)			
	Single Pan	2	325°F/160°C	30-35 min
	Multiple Pans	2, 4	325°F/160°C	30-35 min
	Rectangular Pan 9" x 13" (23 cm x 33 cm)	2	325°F/160°C	30-35 min
	Bundt Pan 10" (25 cm)	2	325°F/160°C	40-45 min
	Cupcakes	2	325°F/160°C	20-25 min
	Loaf Pan 9" x 5" (23 cm x 13 cm)	2	325°F/160°C	50-60 min
	Angel Food or Spring Form Pan	2	325°F/160°C	35-40 min
Pies				
With Filling	Single 9" (23 cm)	3	375°F/190°C	50-55 min
	Multiple 9" (23 cm)	1, 3, 5	375°F/190°C	55-60 min
Without Filling	Single 9" (23 cm)	3	375°F/190°C	8-10 min
	Multiple 9" (23 cm)	1, 3, 5	375°F/190°C	8-10 min

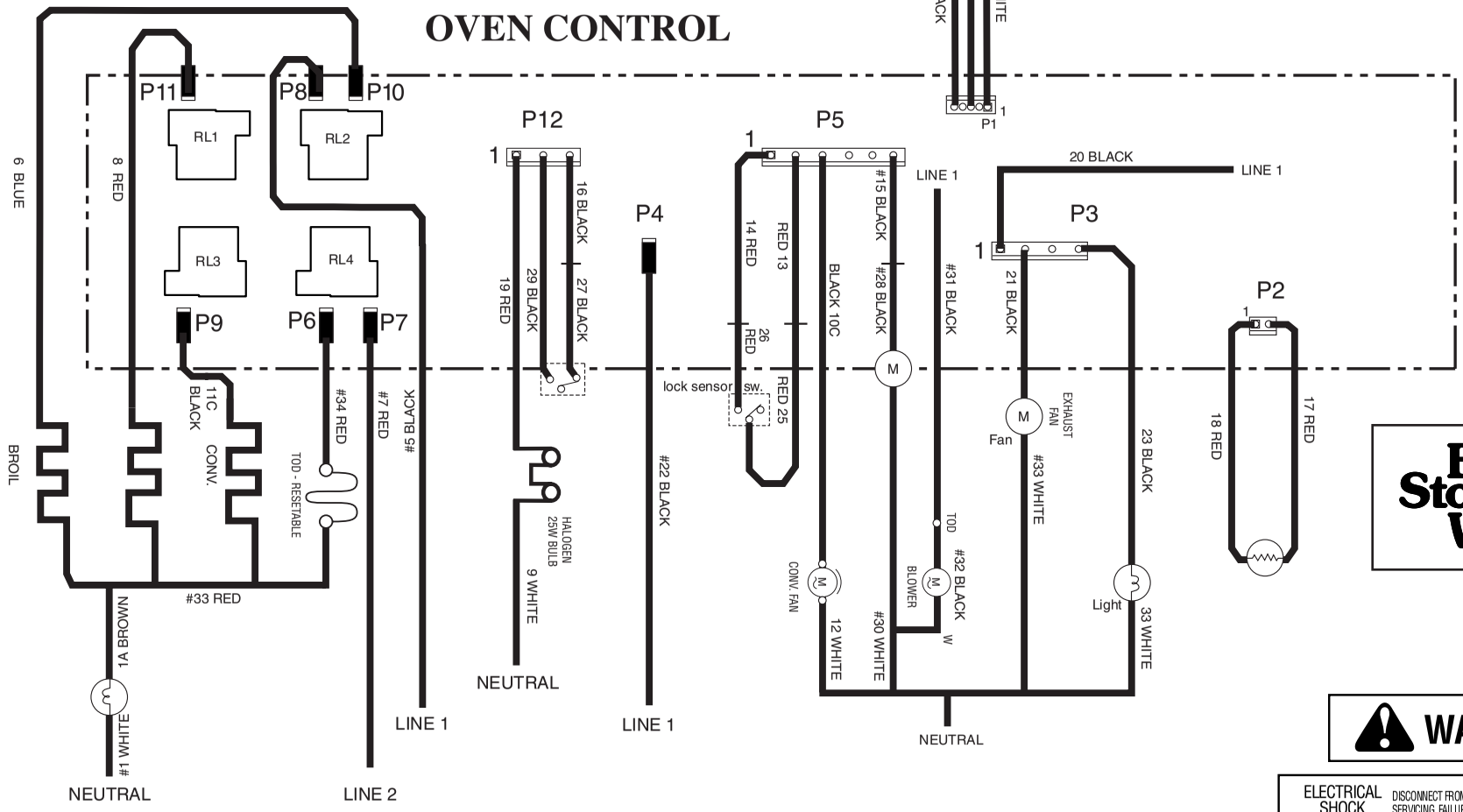
WIRING DIAGRAM

Oxford









Elmira Stove Works

WARNING

ELECTRICAL SHOCK HAZARD — DISCONNECT FROM ELECTRICAL SUPPLY BEFORE SERVICING. FAILURE TO DO SO MAY RESULT IN ELECTRICAL SHOCK OR OTHER PERSONAL INJURY.

CLEANING GUIDE

Part	What To Use	How To Clean
Control Knobs	• Soft sponge • Warm, soapy water	• Turn knobs to OFF and pull straight off control panel. • Wash, rinse and dry thoroughly. Do not soak. • Replace knobs. Make sure all knobs point to OFF. ***Do Not Use*** *steel wool or abrasive cleaners. They will damage the finish.*
Glass Control Panel in Cabinet	• Soft sponge *OR* • Soft Cloth • Warm, soapy water • Spray glass cleaner	• Wash, rinse and dry thoroughly. ***Do Not Use*** *steel wool or abrasive cleaners. They will damage the finish.* ***NOTE:*** *Lock control when cleaning panel.* *See page 18 for details.*
Exterior Surfaces	• Soft sponge • Warm, soapy water • VIM, Flitz or Soft Scrub cleaners	• Wash, rinse and dry thoroughly. • Use non-abrasive, plastic scrubbing pad on heavily soiled areas. • Follow directions on the container. • Do not use abrasive or harsh cleaners.
Steel Cook Top (Gas & Cast Element Models)	• Soft cloth with warm, soapy water	• Wash, rinse and dry thoroughly. • Do not use abrasive or harsh cleaners.
Glass Cook Top (Smooth Top Models)	• Soft cloth with warm, soapy water • Vim or Glass Stove Top Cleaner • Corning Cleaner-Conditioner • Dry Baking Soda	• Follow directions on container. • Do not use abrasive or harsh cleaners. • Apply to soiled areas dry with soft cloth.
Porcelain-Enamel Parts & Gas Grates *also see page 23*	• Non-abrasive, plastic scrubbing pad • Warm, soapy water • Wax with Turtle Wax monthly	• Wipe off excess spills. • Wash, rinse and dry thoroughly.
Front Door Vent	• Abrasive cleaner	• Use abrasive cleaner to remove stains, if required.
Broiler Pan & Grid *(Clean after each use)*	• Steel-wool pad • Warm, soapy water *OR* • Self-cleaning cycle	• Wash, rinse and dry thorough *OR* • Leave in oven during self-cleaning cycle.
Oven Racks	• Steel-wool pad • Warm, soapy water *OR* • Self-cleaning cycle	• Wash, rinse and dry thoroughly • Remove from oven during self-cleaning cycle. ***NOTE:*** *Racks will discolor and become harder to slide if left in oven during self cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.*
Nickel Trim	• Maas cleaner, follow directions on tube • Tarnite metal polish (follow directions on can)	
Brass or Copper Trim (Optional)	• Mild soap and warm water or Windex – **no abrasives** • No brass/copper cleaners	• Wash, rinse and dry thoroughly.
How Can I Clean Stains Off Enamel or Nickel?	• Soft sponge • Warm, soapy water *OR* • Windex • Maas Cleaner *(available at most hardware stores)*	• Wash, rinse and dry thoroughly. • Follow directions on the container.
Pancake Griddle *(Option)*	• Plastic scouring pad with soap & water	• Soak then wash in hot soapy water.
Exhaust Fan Mesh Filter	• Soak in hot soapy water	• Wash in hot soapy water and rinse.
Charcoal Filter		• Replace every six months.

PERMANENT STAINS TO COOKTOP, NICKEL, BRASS OR COPPER TRIM:
Acid (tomato, cherries, rhubarb, citrus, milk and vinegar) will permanently stain cooktop and trim if not wiped up immediately.

RANGE TROUBLESHOOTING

This section is designed to help you save the cost of a service call. However, you may still need assistance or service. When calling for service, you will need to provide a complete description of the problem, your appliance's complete model and serial numbers and the purchase or installation date (see Warranty). This information is needed to properly identify parts needed.

Before Calling For Service…PHONE OUR HELP LINE AT: 1-800-295-8498

If your range should fail to operate, review the following list before calling for service.
Note: Most electrical clock malfunctions can be corrected by turning the power off to the range for about 5 minutes. (Clock and Control will reset itself).

Problem	Check…	What To Do
Nothing will operate	• Is the power cord plugged into a live circuit with proper voltage? • Has a household fuse blown or a circuit breaker tripped?	• Plug the power cord into a live circuit with proper voltage. • Replace household fuse or reset circuit breaker.
The oven will not operate	• Has the clock been set? • Have the electronic controls been set correctly? • Has a delayed start time been programmed?	• Refer to instructions for setting the electronic controls starting on page 18. • Wait for the start time to be reached.
The electric surface elements will not operate	• Has a household fuse blown or a circuit breaker tripped? • Are the control knobs set correctly? • Is a control knob sticking or broken?	• Replace household fuse or reset circuit breaker. • Push control knobs in before turning to a setting. • See LUBRICATION on page 20.
Cooktop control knobs will not turn	• Are you pushing in before turning? • See LUBRICATION page 23.	• Push control knobs in before turning to a setting. Call factory for help.
The self-cleaning cycle will not operate	• Does the range clock show the correct time of day? • Has a delayed start time been programmed?	• Reset clock to show the correct time of day (see page 19). • Wait for the start time to be reached or reset for immediate start.
The display will show "88.88"	• Has there been a power failure?	• Reset the clock (see page 19).
Control is "locked up" (meaning no buttons will function)	• There has been a power interruption.	• Reset the main power breaker to the range. Turn off for 1 minute.
"F1" or "F2" appears in the time display	• Temperature sensor in oven?	• Press CANCEL and wait for 1 minute. Shut power off at breaker for 15 seconds. If problem persists, call factory for service.
Cooking results are not what you expected ***See page 19 for instructions on how to recalibrate oven temperature***	• Is the range level? • Is the oven preheated before baking? • Has the recipe been tested or is it from a reliable source? • Is the pan used the type or size recommended in a reliable cookbook? • Is there proper air circulation around the pan when baking? • Does cooking utensil fit the surface burner being used? • Is foil covering oven bottom? (see pg.28)	• Level range (see Leveling Your Range page 6). • Preheat oven when called for in recipe. • Use only tested recipes from a reliable source. • Refer to a reliable cookbook for recommended pan type and size. • Allow 1" to 2" (3.5-5 cm) of air space on all sides of pan. • Pan should be the same size or slightly larger than surface element being used.

GAS TROUBLESHOOTING

Problem	Check…	What To Do
Ignitor doesn't spark when knobs are turned to light.	Dirt on ignitor, or defective spark module or valve switch.	Clean ignitors and area between ignitor and burner. Replace module or valve switch.
Burners spark but one does not light.	Check burner, cap, ignitor and orifice for dirt.	Clean dirt from burner, cap or orifice.
Spark occurs at ignitor when all control knobs are off.	Module. Water has been spilled on control panel.	Replace module. Unplug range and let control panel dry overnight.

Caution: Do not run burners without pots in place. Excessive heat could damage clock/control above burners.

PARTS OF YOUR RANGE

1. Exhaust Blower ..... #1540
2. Cabinet Door Spring ..... #1591
4A. Clock Control Power Board - 120 V ..... #1489
5. Cabinet Front (Nickelled) ..... #1077
9. Charcoal Filter for Exhaust Hood (3 per pkg.) ..... #1442
10. Mesh Filter for Exhaust Hood ..... #1441
11. Electric Element for Glass Top – 1500W ..... #1477
11. Electric Element – Cast – Small ..... #1479
11C. Glass Top with Frame & Elements – ST or STE ..... #1467
11D. Glass Top with Frame & Elements – ST or STE ..... #1468
12. Electric Element for Glass Top – 2000W ..... #1478
12. Electric Element – Cast – Large ..... #1480
*12A. Burner Cap (Small) ..... #1564
*12A. Burner Cap (Medium) ..... #1565
*12A. Burner Cap (Large) ..... #1566
13A. Switch Knob (Electric) ..... #1578
13B. Switch for Large Burner (2000W) ..... #1359
13C. Switch for Small Burner (1500W) ..... #1358
*13F. Gas Valves for Top Burners ..... #1581
*13G. Switches for Gas Valves ..... #1583
*13H. Knob for (13F) Gas Valve ..... #1573
14. Pilot Light (Element Indicators)
Orange – 110 Volt ..... #1511
Red – 220 Volt ..... #1512
15. Casting, Reservoir Door ..... #1055
17. Oven Light Assembly ..... #1354
18. Oven Rack, Electric & Gas Ovens ..... #1340
20. Broiler Pan & Grill ..... #1338
20B. Convection Roasting Rack ..... #1380
21. Oven Door Handle ..... #1515
22. Oven Side Panel (Right or Left) ..... #1043
23. Hidden Bake Element (Under Oven Floor) ..... #1366
*23B. Bottom Bake Burner (Gas) ..... #1254
*23C. Ignitor for Bottom and Top Gas Oven Burner ..... #1258
24. Top Broil/TBake Element (Electric) ..... #1367
*24A. Top Broil Burner (Gas) ..... #1260
25. Door Hinge (Right) ..... #1336R
25A. Door Hinge (Left) ..... #1336L
26. Self Clean Latch – Motorized ..... #1334
28. Casting, Fire Door ..... #1049
29. Casting, Oven Door ..... #1047
30. Ash Catch ..... #1037
31. Splashback ..... #1093
32. Oven Thermometer (Decorative only) ..... #1445
33. Handle, Cabinet Door ..... #1553
34. Cabinet Door & Hinge ..... #1087
35. Cabinet Cresting ..... #1051
36. Cabinet Brackets – Right ..... #1079
Cabinet Brackets – Left ..... #1080
37. Casting, Side Skirt (Right or Left) ..... #1057
38. Leg ..... #1036
39. Casting, Front Skirt ..... #1053
40. Handles for Fire & Oven Door (Nickelled) ..... #1576
41. Oven Door Gasket ..... #1325
42. Porcelain Oven Door Liner ..... #1387
43. Power Block (Bakelite) – 110V & 240V ..... #1381
*44. Spark Module, 4 Burners – Reignition ..... #1579
*44A. Spark Module, 6 Burners – Reignition ..... #1580
*45. Gas Regulator, (Models 1865, 1870, 1875) ..... #1497
*45A. Gas Regulator (Models 1860, 1867) ..... #1270
*46. Cast Grate ..... #1568
*47. Burner Bezel – Porcelained,
(Holds Small Burner) ..... #1074-8
*47A. Burner Bezel – Porcelained,
(Holds Medium Burner) ..... #1074-12
*47B. Burner Bezel – Porcelained,
(Holds Large Burner) ..... #1074-15
48. Convection Fan (110 Volts) ..... #1377
48A. Convection Element (Round) ..... #1365
48B. Convection Baffle ..... #1318
*48C. Gas Deflector, Oven Bottom ..... #1262
49. Oven Sensor ..... #1351
50. Glass Control Panel - Self Clean ..... #1485
50A. Glass Control Panel - Convection ..... #1486
52. Installation & Operating Manual-All Models ..... #1604
53. Pancake Griddle For Gas ..... #4240
53A. Pancake Griddle, Fits All Electric ..... #6050
*54. Oven Vent Cap – Fits Gas Top Models ..... #1246
55. Oven Thermodisk ..... #1507
56. Cooling Fan Thermodisk ..... #1509

Gas parts on this list are indicated with *.

Please specify color or plating when ordering parts .

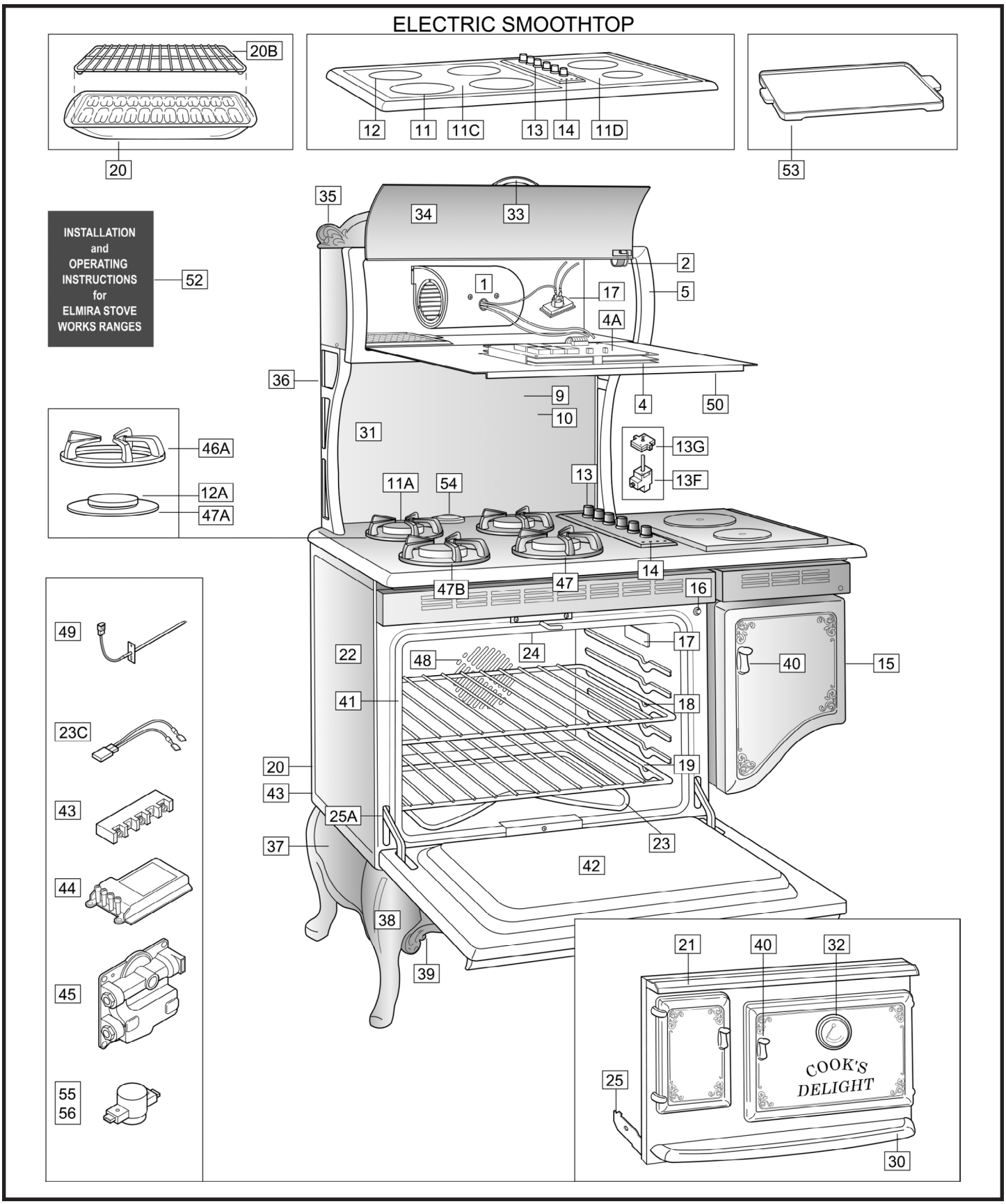
When ordering please give model and serial number of range.

Parts are available directly from Elmira Stove Works at 1-800-295-8498.

Where Can I Find the Model and Serial Number?

Gas certification plates are located on the underside of the ash catch (this is the piece that attaches with three screws to the bottom of the oven door).

Electric certification plates are located above the top left corner of the oven door.


ELECTRIC SMOOTHTOP
20B
20
12
11
11C
13
14
11D
53
INSTALLATION and OPERATING INSTRUCTIONS for ELMIRA STOVE WORKS RANGES
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35
34
33
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17
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4A
36
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10
4
50
31
13G
13F
46A
12A
47A
11A
54
13
14
47B
47
16
49
22
48
24
17
40
15
41
18
23C
20
19
43
25A
37
23
42
43
44
38
45
39
55
56
21
40
32
25
COOK'S DELIGHT
30

NOTES:

OUR FACTORY HELP LINE NUMBER IS:

1-800-295-8498

WARRANTY

Your range is warranted by **Elmira Stove Works** to be free from defects in material and workmanship for a period of one year from the date of purchase. Elements, burners and smooth tops are warranted for five years.

Elmira Stove Works warrants to replace any parts free of charge which become defective during the period of this warranty. It also warrants to provide fair service labor rates to install the warranted parts during the first year. Glass, light bulbs, enamel, porcelain coatings and nickel plating are not covered by the warranty. Warranty is subject to the terms outlined below.

Terms and Conditions

This warranty applies only for residential use in the country of purchase. The range must be properly installed according to this manual and to local building and safety codes. Abuse, accident, alteration or misuse will void this warranty.

Neither **Elmira Stove Works** nor the dealer is liable for any damages or claims resulting from failure of the range or from service delays beyond their control.

Parts repaired or replaced through this warranty are warranted for the balance of the original warranty period.

This warranty does not cover any cost of making the appliance readily available for service, and does not cover labor performed at overtime or premium rates.

Purchase Date: _____ Store: _____

Store Address: _____

Range Model _____

Serial Number _____

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E-mail: info@elmirastoveworks.com